

OHIO STATE
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Basement
Stacks

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 89

NOVEMBER 18, 1933

Number 21



A PROVEN PROFIT BUILDING SUGGESTION *Plan a Thanksgiving Pork Sausage Campaign*

NOTE: 84% of consumers are positive in their preference for products visibly packaged and protected, according to recent extensive consumer surveys.

PATTETTES have set a new standard for fresh pork sausage. Consumers want it protected but not concealed. Viskings protect, yet allow a clear view of the product. Consumers want a manufacturer's quality guarantee. They want no mystery about

the sausage they buy. They demand a trade-mark. Visking trade-marking is a simplified process. PATTETTES will insure at least 84% of consumer preference, and will overcome "anonymous" bulk-sausage competition!

VISKING PATTETTES—TEN THOUSAND OR MORE INCLUDING YOUR IMPRINT—\$10.00 PER THOUSAND



Designed for
one pound
units

THE VISKING CORPORATION
6733 WEST 65th STREET CHICAGO, ILLINOIS

PATTETTES are
not suitable for pro-
cessing and cannot
be sold for products
other than Fresh
Pork Sausage or
Hamburger.

Canadian Representatives: C. A. Pemberton & Co., 189 Church St., Toronto, Ontario—Representatives for Great Britain:
John Crampton & Co., Ltd., 31 Princess St., Cornbrook, Manchester, S.W., England.

JUST THE RIGHT SIZE FOR THE

Small Sausage Plant



A Complete Outfit for Making Quality Sausage

A GREAT many of these outfits are now operating successfully in all parts of the United States. They have been the means of starting many a sausage manufacturer with a modest trade on the road to a large, successful sausage business, because they produce the finest quality product at the least possible cost.

"BUFFALO"

SILENT CUTTER
GRINDER MIXER
— in ONE unit —

•
Occupies only 11
square feet of
floor space

One motor will
operate all three
machines

Each machine
can also be run
as separate unit

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Write for prices
and size
combinations

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Canadian Office: 189 Church St., Toronto, Ontario





Outside stormy weather . . . Inside safely protected

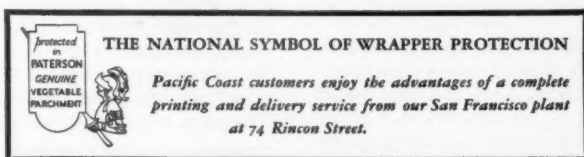
Most foods contain a substantial degree of grease and moisture. Therefore, in choosing your wrapper, the question is...will it be affected by grease or moisture? Will it let the grease pass through? Will it go to pieces? Will it leak?

Paterson Vegetable Parchment won't go to pieces . . . won't let greases pass through . . . won't leak. It's

INSOLUBLE! It can be soaked in grease or water without losing a bit of its strength. This is its most impor-

tant characteristic . . . important to packers of foods because it is the key to **PERFECT PROTECTION**. And in addition this wrapper is pure, white, odorless and tasteless, as any wrapper must be that comes in contact with delicate foods.

You are invited to write for working samples. In doing so, please indicate the products you wish to protect, so that we may send the appropriate weights and sizes. *Paterson Parchment Paper Company, Bristol, Pennsylvania.*



PATERSON VEGETABLE PARCHMENT

Insoluble and grease-proof . . . Keeps its full strength when wet

THE NATIONAL PROVISIONER, Vol. 89, No. 21. Published every Saturday by The National Provisioner, Inc., 407 S. Dearborn St., Chicago, Ill. Entered as second class matter, Oct. 8, 1919, at the post office at Chicago, Ill., under act of March 3, 1879. Subscription Price: United States, \$3.00; Canada, \$6.50, including duty. All foreign countries in Postal Union, \$5.00.

SUPERIOR QUALITY RE-SELLS!



10 Styles
77 Sizes
Most complete
line available.

Cash in now on a profitable market! The exceptionally fine quality and appealing flavor of ADELMANN boiled hams assure positive re-sales and soaring profits. Equip your plant with these "high-efficiency" ADELMANN Ham Boilers. The many exclusive features guarantee uniformly moulded, perfectly shaped boiled hams *always!* Elliptical yielding springs maintain firm, even pressure yet permit normal expansion while cooking—the self-sealing cover allows product to cook in its own juice, thus greatly reducing shrinkage. Trade in your old inefficient ham boilers and assure yourself of maximum profit with new economical ADELMANN! Write today for complete details and trade-in schedules.

ADELMANN—"The kind your ham makers prefer"

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.

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European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London

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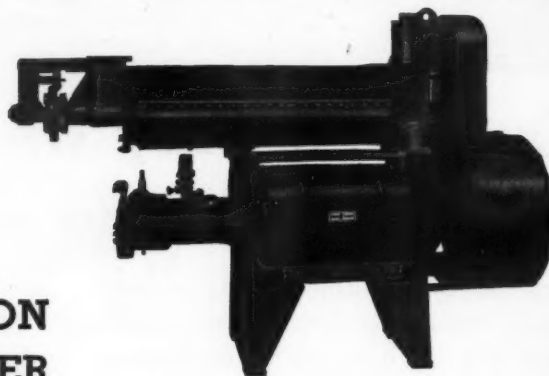
The

ANDERSON RED LION CRACKLING EXPELLER

DESIGNED for ECONOMY

The V. D. Anderson Company announces the new Red Lion Crackling Expeller . . . a low priced machine of moderate capacity.

This Expeller is designed for the plant that wants an efficient Expeller at a low investment for moderate production. Such a plant seeks to avoid tying up a large amount of capital in a machine which will only be used a few hours a day. The Red Lion makes hard pressed cracklings just as economically as other



equipment makes soft pressed cracklings thereby affording greater profits.

The Red Lion is a high grade Expeller with many of the features of the large R. B. Expeller. It is efficient, economical and takes care of all the requirements of the moderate capacity plant. Investigate the Red Lion. Write, giving the requirements of your plant and let us show you how the new Red Lion Expeller will fit into your requirements.

THE V. D. ANDERSON COMPANY
1946 WEST 96TH STREET • CLEVELAND, OHIO

PRE
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Who's Afraid?

PRETTY scaring, as youngsters, first time one of those things popped up in our faces. But we didn't stay scared for long.

That's how it is with most bugaboos—even business ones. Sooner or later we find ourselves looking back and chuckling—wondering why we ever got so jumpy.

Take this question of "package change" for example—what a bogey-man *that* used to be. Didn't changing the package mean chucking overboard the brand identity built up over so many years? Why, old customers wouldn't recognize the product. It would be just plain business suicide! Such was the old idea.

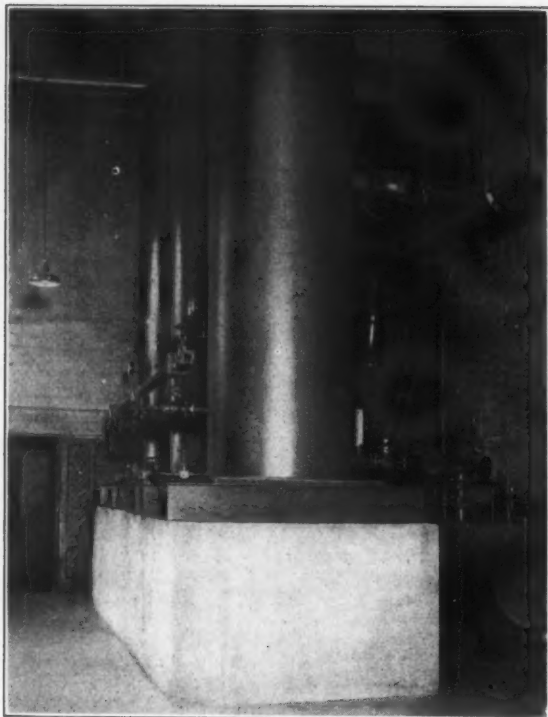
Today? Well, you have only to look about you at the hundreds of old products in new, sales-making packages to see how the old ideas have changed. You have only to look at the sales records of those repackaged products—their increased consumer-following, the tremendous

new enthusiasm they have created in the trade—to sense an opportunity for your own product, and perhaps a need.

Yes, a need. For no manufacturer can afford to give his competitor the advantage of a more convenient, more attractive, package. Nor afford to be without the sales-making improvements which have been developed by the American Can Company within the past few years.

How does your package stack up against others in its field? Let Canco give you an unprejudiced opinion. Who more logically could help you revitalize your container than the organization which has been so much a part of package progress—and which has been identified with so many packaging successes?

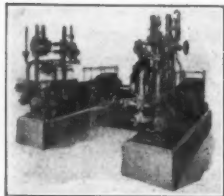
AMERICAN CAN COMPANY
230 PARK AVENUE • NEW YORK 



An Excellent Installation of Vilter Ammonia Condensers

Three 50" diameter x 18' long shell and tube vertical ammonia condensers having a combined capacity of 870 tons refrigeration. This installation also includes a 36" diameter x 16' long Vilter horizontal liquid receiver which has a small but very effective non-condensable gas eliminator built into the receiver. A clean-cut and very competent installation which can be relied upon to render satisfactory service, a feature which has always been an outstanding characteristic of all Vilter equipment.

The Vilter organization is equipped to build the correct size and type of refrigerating equipment required in every department of the Meat Products Industry. Difficult engineering problems such as economical production of low temperatures can be nicely solved with a Vilter Rotary compressor; or the piping of extremely large rooms can be readily accomplished. Your request for information will receive our careful attention.



Ask us.

THE

Vilter

MFG. CO.
2118 S. FIRST ST.
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BUILDERS OF REFRIGERATING MACHINERY FOR 51 YEARS

A SAVING for VOGT'S



FLEETSTEEL Refrigerated Delivery

Fleetsteel Bodies reduce delivery costs for Vogt and other users because:

The
FLEETSTEEL
Body is a
new type
of body

500 lb. lighter in weight
Economically refrigerated by ICEFIN Cooling Units
Equipped with center drain, and other sanitary features
Sturdily constructed, with all-metal roof.

FITZ GIBBON & CRISP, INC.
TRENTON, NEW JERSEY

Watch your Temperatures to improve quality and lower costs

By providing a day by day chart record of the temperature, BRISTOL'S Recording Thermometers reveal any and all fluctuations. They give, so to speak, a moving picture of process conditions—help banish waste, rejects and losses—help improve quality and make possible savings in fuel, time and in overhead. They offer a reliable record that can be analyzed, studied, filed, and preserved for future guidance. Here's a subject of importance that is worth looking into. Ask for new Class II Thermometer Catalog, and state temperature applications in which you are interested.



BRISTOL'S Recording Thermometer, Rectangular Model 40M, for recording temperatures from -50° F. to 1000° F. Moisture-proof, flame-proof, dust-proof case; one or more pen arms, upright or inverted; 12 inch or 8 inch chart, obtainable for almost any temperature in over 800 different ranges and graduated for one revolution in 24 hours or 7 days; electric motor or spring wound clock; for wall or switchboard mounting, or portable model.

THE BRISTOL COMPANY, WATERBURY, CONNECTICUT

TRADE MARK
BRISTOL'S

REG. U. S. PAT. OFF.

Instruments for Indicating Recording Controlling Since 1889

DRY-ZERO INSULATION SAVES GAS EXPENSE

ADDING insulation to your refrigerated truck body means adding weight. You must accept this additional dead-weight in order to have efficient refrigeration.

But excessive body weight is not necessary. If you use Dry-Zero you will keep this weight at a minimum. In fact, Dry-Zero makes such a saving in body weight that the gasoline economy is considerable. This saving in gasoline is continuous, mile after mile, month after month.

Operating companies who have built with Dry-Zero have made weight savings of 300 to 1300 lbs. per truck. Ton mile operating savings per year have ranged from \$233 to \$387 per truck. These companies have proved that Dry-Zero insulation has enabled them to make a distinct savings on gasoline.

It will pay you to apply these facts to your own fleet. You can secure an analysis of your requirements (1 or more trucks) by sending complete information to the Truck Insulation Engineering Department of Dry-Zero Corporation. There is no obligation involved. This service is rendered to assist the development of efficient refrigerated bodies.



Dry-Zero is a money saving insulation, an insurance against excessive operating expense. It helps the refrigerant work efficiently and economically in hottest weather. Dry-Zero is

also used extensively in truck bodies designed for pre-cooled loads, or normal temperature loads that may be affected by heat or cold.

It is so light that when applied 2 inches thick to a truck body surface of 300 square feet, the addition to the total weight of the truck is only 90 lbs. Before Dry-Zero was available, equal insulating value added as much as 700 lbs. to the truck body weight. This means that you will never carry excessive dead weight no matter how thick the insulation is if you use Dry-Zero.

Thorough, continuous research has perfected Dry-Zero. It has resulted in a truck body insulation immune from rot. Tests prove that Dry-Zero does not settle. The original thickness from bottom to top of walls is maintained during the entire life of the truck. Dry-Zero never absorbs or develops odors or molds.

Dry-Zero truck insulation is delivered already cut and fitted to the body, using specifications furnished by the body builder. Or it is furnished in standard width rolls, ready to cut and apply.

Body builders throughout the country have used Dry-Zero. Ask one you know for his opinion. If you want specific information on insulation requirements for any refrigerated truck job, feel free to ask. Address Truck Insulation Engineering Department, Dry-Zero Corporation, Merchandise Mart, Chicago, or 687 Broadview Ave., Toronto.



Dodge to Val Decker

Here are two of the latest type delivery trucks built by Dodge Brothers Corporation for The Val Decker Packing Company at Piqua, Ohio. Dry-Zero insulation was specified. Val Decker also uses trailer trucks and stake bodies. Its fleet is one of the most modern and efficient in the state of Ohio.

Dry-Zero Saves Dead Weight
Protects Pay Load



DRY-ZERO
THE MOST EFFICIENT TRUCK INSULANT KNOWN



Practice SOUND ECONOMY by using
C. D. Angle-Hole Reversible Grinder Plates and O. K. Knives
with Changeable Blades

Many have asked us how we have been able to constantly increase our sales, in spite of current business conditions. The answer is simple—SOUND ECONOMY is no longer something men talk about. It is something that all the large packers and thousands of sausage manufacturers have learned through PRACTICE; namely, that it is SOUND ECONOMY to use the C. D. Angle Hole Reversible Grinder Plates and O. K. Knives with Changeable Blades. Do not delay. Send today for price list information.



THE SPECIALTY MANUFACTURERS SALES CO.
 2021 Grace Street Chas. W. Dieckmann, 'Phone: LAReview 4325 Chicago, Illinois

**OUR
 REPRESENTATIVES**

are men long active and of wide experience in the meat packing business.

They will be happy to confer with you on your Stockinette problems and to suggest the best types for your requirements.

Fred E. Higbie
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 218 Rockefeller Bldg.
 Cleveland, Ohio

Jos. W. Gates
 131 W. Oakdale Ave.
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Write or call our nearest representative. He will offer valuable suggestions regarding the Stockinette you use.

WYNANTSKILL MFG. CO.
 TROY, NEW YORK

**For Quality Meat
 Products**

KUTMIXER

Write for
 circular

**THE HOTTMANN
 MACHINE CO.**
 3325 ALLEN STREET

PHILADELPHIA, PA.



Pat. applied for
 Fig. 1096—"Hallowell"
 Liver Truck

**"HALLOWELL"
 PACKING PLANT
 EQUIPMENT**

Incorporates every up-to-date improvement; is perfectly sanitary and so sturdy and strong it will outwear other makes.

Furnished heavily galvanized or of Monel Metal, as preferred. Write for BULLETIN 449 covering our complete line of "HALLOWELL" Packing Plant Equipment.

**STANDARD
 PRESSED STEEL CO.**
 Jenkintown, Pa.
 Box 550

BETTER FLOORS

EST. 1869

**DREHMANN
 FLOOR BRICK**

DREHMANN PAVING AND CONSTRUCTION CO.
 508 GLENWOOD AVE. PHILADELPHIA PA. 545-5th AVE. AT 45th ST. NEW YORK CITY



Griffith's Liquid Sausage Seasonings

are made of Emulsified Essential Oils, Es-
sences and Extracts.

Oils and Extracts are natural spice products.
They are compounded by the best chemists in
the latest known methods. You can use them
safely. You can save half your cost of sea-
sonings.

THE IDEAL FLAVORY SPICE

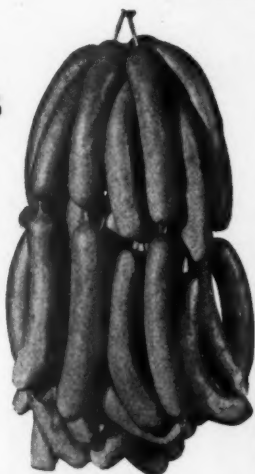
Add your *Liquid Spices* in the chopper or
mixer.

THE GRIFFITH LABORATORIES

1415 W. 37TH ST.

CHICAGO

Canadian Office: 532 Eastern Ave., Toronto, Ont.



PORK SAUSAGE

This package looks good. This box of
pure Pork is good. It is seasoned with
GRIFFITH'S Liquid Pork "C" Season-
ing. Order Pork "C" (Liquid) and hold
the color. A bright color is important.

You can get your share of this
trade if you use GRIFFITH'S
Pork "C" Seasoning.



A WORD ABOUT SALT

from the SEVEN SALT MEN



YOU are asked to believe so many things about salt.
But about Diamond Crystal Salt, we ask you to believe
only one thing: it's always the same in each of its seven
special features... today, next week, or next year.

You see, Diamond Crystal Salt is made by the exclusive
Alberger Process, the key to all salt goodness. It is
your guarantee of a uniform salt.

Made by the exclusive Alberger Process, Diamond
Crystal Salt is flaked, and—

UNIFORM IN COLOR	UNIFORM IN SOLUBILITY
UNIFORM IN PURITY	UNIFORM IN SCREEN ANALYSIS
UNIFORM IN DRYNESS	UNIFORM IN CHEMICAL ANALYSIS
UNIFORM IN CHARACTER OF FLAKE	

DIAMOND CRYSTAL SALT COMPANY, (INC.)
(BULK DEPARTMENT)
250 Park Avenue, New York, N. Y.

DIAMOND CRYSTAL SALT



EENIE, MEENIE, MINIE-MO!
*Out go
excessive wrapping
costs*

PURCHASING agents everywhere are "counting out" unnecessary cost-increasing qualities in their meat wraps. For instance, if a strong paper isn't needed, why needlessly pay for strength? If it is needed, buy it of course. With other qualities do likewise, buying only those characteristics you need. For those products that contain little moisture and therefore only need grease-resistant papers (and there are many such) use Rhinelander Greaseproof Parchment. Savings are substantial.

Rhinelander Greaseproof Parchment

RHINELANDER PAPER COMPANY
RHINELANDER, WISCONSIN

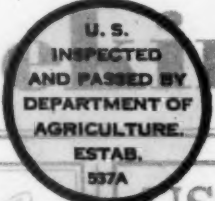


ATTRACTIVE, colorful, lithographed cans certainly create an impression of quality. Today, neither the dealer nor the consumer wants merchandise of any kind that is not packed in an attractive container. For years Heekin has served packers with lithographed cans for every requirement. Today Heekin personal service is ready to assist you in making your present can more beautiful . . . more attractive for the purchaser. Write for information.

The Heekin Can Co.

Cincinnati, Ohio

Heekin Cans



USE NEVERFAIL!

The Perfect Cure

OSCAR MAYER'S

SMOKED MEAT

Approved Brand



...a long time
...who re-
...to make down
...flag of quality.
...have stood by
...been "SHODDY"
...for - a - Day —
...now that QUAL-
...is on the throne
...in, VALUE is
...ILL KING.

"BUY the BEST
IGNORE the REST"

MAYER & SONS CO.

205 W. Ashland
Ave. Chicago, Ill.

Canadian Office:
Windsor, Ont.



NET WEIGHT

LBS.

OZS.

RANDALL IMPROVED HEAD
CHEESE CUTTER
for Hand Power Only



This machine was designed and built for sausage-makers who found our power cutter was often too large to meet their requirements. Small and compact, yet answers every purpose efficiently and fully takes care of production. FREE trial to potential purchasers.



R. RANDALL & COMPANY
Sausage Makers
Second St. Philadelphia, Penna.

Bemis Stockinette

Write for Samples of
BEMIS STOCKINETTE

That's the best way to find out what a really fine product we have. The prices are right, too. And you get "Bemis Service" with every order.

BEMIS STOCKING COMPANY
DANIELS
CHICAGO, ILL.

Bemis Stockinette

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE ESTAB. 1854

OSCAR MAYER'S

SMOKED MEAT

Bringing you the best

NET WEIGHT 1 LB. 2 OZ.

PURCHASING agents everywhere are "educating out" unnecessary cost-increasing qualities in their meat wraps. For instance, if a strong paper is really needed, why pay for strength? If it is needed, buy it of course. With other qualities do likewise, buying only those characteristics you need. For products that retain little moisture and therefore only need grease-resistant papers (and there are many such) use Rhinelander Greaseproof Parchment. Savings are substantial.

Rhineland Greaseproof Parchment
RHINELANDER PAPER COMPANY
 RHINELANDER, WISCONSIN

DANIELS
 ROYAL LONDON



W



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INDUST

230 Park
New York

RAND



R. T.

Equip

331-333 N



ATTRACTIVE, colorful, lithographed cans certainly create an impression of quality. Today, neither the dealer nor the consumer wants merchandise of any kind that is not packed in an attractive container. For years Heekin has served packers with lithographed cans for every requirement. Today Heekin personal service is ready to assist you in making your present can more beautiful . . . more attractive for the purchaser. Write for information.

The Heekin Can Co.

Cincinnati, Ohio

Heekin Cans

WE WANT

ODORLESS

LARD

"NUCHAR"

• • • • • the Super
Activated Carbon is the
only refining medium

which deodorizes while it decolorizes.

INDUSTRIAL CHEMICAL SALES COMPANY, INC.

230 Park Ave.,
New York City

205 W. Wacker Dr.,
Chicago, Ill.

NUCHAR

RANDALL IMPROVED HEAD CHEESE CUTTER for Hand Power Only



This machine was designed and built for sausage makers who found our power cutter was often too large to meet their requirements. Small and compact, yet answers every purpose efficiently and fully takes care of production. FREE trial to potential purchasers.

R. T. RANDALL & COMPANY

Equipment for Sausage Makers

331-333 N. Second St.

Philadelphia, Penna.

USE NEVERFAIL!

The Man Who Knows



The Man You Know

Makers of the genuine H. J. Mayer Special Frankfurter Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne, Rouladen Delicatessen, Wonder Pork Sausage Seasonings.

Join the LYONE Parade and make the Finest Sausage ever made with H. J. MAYER NEW DEAL LYONE SEASONING

The Perfect Cure

It's been a trying time for makers who refused to haul down the flag of quality. They have stood by and seen "SHODDY" King for - a - Day —

But now that QUALITY is on the throne again, VALUE is STILL KING.

**"BUY the BEST
IGNORE the REST"**

H. J. MAYER & SONS CO.

6819-27 S. Ashland
Ave. Chicago, Ill.



Canadian Office:
Windsor, Ont.

Write for Samples of BEMIS STOCKINETTE

That's the best way to find out what a really fine product we have. The prices are right, too. And you get "Bemis Service" with every order!

BEMIS BRO. BAG CO.
St. Louis, Mo.

Q12

Quality Counts!

Dependable Selection
Uniform Quality
Prompt Service

Armour's
BEEF - HOG - SHEEP
CASINGS

Always the Best

ARMOUR AND COMPANY

CHICAGO

Vol. 89

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THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 89. No. 21

NOVEMBER 18, 1933

Chicago and New York

Modern Methods of Pork Cutting, Handling Trimmings and Grading Meats

Hog cutting is one meat plant operation which has been put on a modern quantity production basis in recent years.

This has been made possible largely by the development of the traveling cutting table and power-operated tools.

In addition to speeding up operations, modern hog cutting methods have materially lowered unit cutting costs, reduced waste and loss and contributed to higher yields and better products in those plants where proper cutting room supervision is exercised.

The two operations that immediately follow cutting — handling trimmings and grading — probably never will be developed mechanically to the extent that cutting has been. Nevertheless there are possibilities for reducing cost

of handling and grading trimmings below that which prevails in many plants.

This is particularly true in respect to handling product from operation to operation.

Production Determines Methods

In the smaller plants it has been possible, in some cases, to combine handling and grading of trimmings with cutting operations to considerable advantage. This is possible, of course, only when production is relatively small.

As the number of hogs cut increases, the inconvenience of handling trimmings and grading in the cutting room increases. The savings made in supervision and floor space under such conditions are more than offset by increased cost of handling product from operation to operation.

Where production is large enough to justify the added investment, there are decided advantages to be gained by locating the cutting department on an upper floor, with trimming and grading rooms on floor immediately below, all located in situations convenient to freezers, storage coolers and curing coolers.

Example of Modern Practice

A number of such plans have been worked out recently, resulting in worthwhile economies, particularly in the labor and time required to move cuts from the cutting room to coolers and curing cellars. In these layouts advantage is taken of chutes and conveyors, wherever possible, for moving product.

One of the most noteworthy three-floor installations of cutting,



MORRELL'S NEW CUTTING ROOM VIEWED FROM NEAR A POINT WHERE CARCASSES ARE DROPPED.



PORK CUTS ARE CAREFULLY GRADED.

The meat grading room is located on the fourth floor of the new cooler building. The trimming room is on the fifth floor and the cutting room on the sixth floor. Stainless steel chutes connect both the trimming and grading rooms with the cutting room. Loins are packed in the grading room and sent immediately to the shipping cooler or to the freezer. Freezers adjoin both the trimming and grading rooms.

trimmings and grading rooms made recently is in operation in the plant of John Morrell & Co., Ottumwa, Ia.

The cutting room is on the sixth floor of the new cooler building, and the trimming and grading rooms on the fifth and fourth floors respectively. Sharp freezers adjoin the trimming room and the grading room.

The three lower floors of the building are given over to storage coolers and S. P. curing coolers, making the entire layout a self contained processing and cooler building in which are being made some new records in low cost product handling.

Easy Cleaning a Feature.

The cutting room, which has a capacity of 800 hogs per hour, is considered to be one of the most modern in the industry. Here is installed the most modern equipment obtainable. Floor is of brick and side walls of glazed tile.

Stainless metals are used wherever they are of advantage in aiding to keep replacement, depreciation and cleaning costs low. The room is lighted by double-glazed skylights in the roof and windows on two sides, the light being so well distributed that all cutting operations can be performed without use of artificial light.

Hog carcasses are brought to this cutting room from the hog cooler in an adjoining building on an overhead rail. The layout of the traveling cutting tables, as will be seen from one of the accompanying illustrations, is similar in general arrangement to what might be considered the standard layout.

Hogs are cut down on a central cut-

ting table on which most of the cutting operations are done. Branching from this on one side, and parallel to the main cutting table, is the traveling table on which shoulder cutting operations are performed. Branching from this main cutting table on the other side, also installed parallel to it, is the traveling ham-cutting table.

Order of Operations.

It is impossible to give here in detail all of the multitude of minor operations of cutting and the various cuts made in this room, but description of operations and equipment layout is sufficient to give an understandable idea of the general cutting scheme.

The first operation is ham scribing. This is done in the conventional manner with a power-operated scribe saw. The ham is removed by hand and slides down an inclined chute to the ham-cutting table. The shoulder is separated from the carcass with a shoulder



WHERE FAT BACKS ARE TRIMMED.

Fat backs are cut off by the two power-driven circular knives at the right. At the left is the belly roller. The smaller chutes are for fat and trimmings. They connect with the trimming room on the floor below. The larger chutes connect with the grading room.

cut-off knife and proceeds to the shoulder-cutting table. Following shoulder removal the loin is scribed and the side slides down a short chute to the traveling loin pulling table.

Loins are pulled by four operators, after which the side passes under the roller and proceeds to the belly-ribbing table. The fat back is then removed by a power-operated circular knife and the belly is trimmed.

Straight and spiral chutes are provided for trimmings, skin and cuts. Some of these connect with the trimmings room, and the remainder with the grading room. What products go to each of these two departments and the disposition made of them there is explained further along in this article.

Operation on Ham Table.

The ham when removed, as explained previously, slides down a short chute to the ham-trimming table. Here the foot is removed with a band saw, two of which are installed. The ham then proceeds on the traveling ham table through the various operations of trimming and skinning. At the outlet end of this table is a spiral chute by means of which the finished hams are conveyed to the grading room.

Operations on the traveling shoulder table consist of foot removal with power saws, ribbing, shoulder cutting (also with band saws) shoulder skinning and trimming, butt pulling, plate and jowl rolling, plate skinning, and plate and jowl trimming. Along this table also are chutes for conveying fat, trimmings and cuts to the trimming and grading rooms.

Entire layout of the tables and power-operated equipment is such that domestic and export cuts can be made with equal facility.

Provision for producing specialty cuts, such as boneless loins, also is provided. When this latter cut is being made the loins are removed from the traveling table and placed in trucks for transportation to the boneless loin saw. When the bone has been removed the loin is placed back on the table, traveling to the end, where it is discharged into a spiral chute which conveys it to the grading room.

The cutting room is maintained at a temperature of 50 degs. Fahr. by refrigeration from unit coolers.

Layout of Trimming Room.

The trimming room is of the same size as the cutting room and directly beneath it. Here also are brick floors and glazed tile walls. Unit coolers maintain a temperature of 50 degs. Fahr. In this room all of the trimmings produced in the cutting room are

prepared sausage d

The pri consists of parallel tables in above. three tabl ribs are ribs and These tal of wood c Neck ribs or for sh to the ne

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prepared and sorted for the lard and sausage departments or for sale.

The principal equipment in this room consists of six main tables in three parallel rows, corresponding to the tables in the cutting room on the floor above. The central row consists of three tables. On the first of these neck ribs are received, on the second belly ribs and on the third belly trimmings. These tables have metal tops and rows of wood cutting boards along each side. Neck ribs are packed for the freezer, or for shipment, in a space adjacent to the neck rib table.

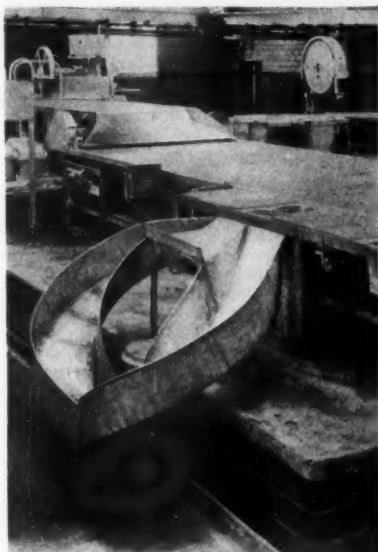
Front and hind feet are delivered into storage hoppers in this room. These are set high enough above the floor to permit trucks to be run under them. These hoppers are equipped with gates, so that the feet may be allowed to accumulate in the hoppers until it is convenient to load into trucks, or they may be delivered by the chutes directly into the trucks. Hocks are delivered to a similar bin and removed from the room in trucks. Shanks are delivered to the shoulder trimming bench.

Handling Fat and Trimmings.

All of the loin fat is received on a particular section of the belly ribs table, the belly ribs and the fat trimmed on the belly ribbing table going to another part of the table. Belly ribs are sent from this table through chutes to the grading room on the floor below.

At this and the other tables swivel chutes are provided to secure better distribution of product over the tables.

Fat back and belly trimmings come



LOIN TABLE AND CHUTE.

Hogs come into the cutting room over the rail in the background. The first machine is the shoulder saw. At the right is the shoulder-cutting table. Loins are pulled on the table shown in the foreground, and sent to the grading room two floors below by way of the double chute. There is a similar double chute, not visible in the illustration, on the other side of the loin table.

to the belly trimmings table. Fat backs are put into trucks for delivery to the lard rendering department. These fat back chutes are provided with shut-off gates, to prevent backs from dropping to the floor when a loaded truck is being removed from under a chute and an empty one substituted.

All trimmings from the ham cutting table, including tails, come to the ham

trimmings table. Swivel chutes are also installed here. These are so arranged that they may be swung out, so that the delivery end reaches beyond the ham trimmings table edge, permitting ham trimmings to be delivered into trucks instead of on the table.

At one end of the ham trimmings table is placed a sausage meat sorting table. This is provided with two holes, through which the trimmings may be sorted into trucks underneath. Trimming fat and skins from the shoulder-cutting tables are delivered to shoulder trimming and jowl and plate trimming tables.

All of the tables installed in the trimming room are pitched from the center to the sides.

Devices for Speed in Handling.

All of the cuts—with the exception of belly ribs—go directly from the cutting room to the grading room on the fourth floor, spiral chutes being used for the most part to connect these departments.

A number of innovations designed to simplify grading and speed up operation have been installed in this room. Loins are delivered by a double-blade spiral chute terminating at a loin receiving table at each end of which are scales for weighing cuts.

Behind this receiving table, separated by an aisle wide enough to permit the grader to work conveniently, are bins open at each end into which the different averages of loins are placed. The wrapper stands behind these bins and



TRAVELING CUTTING TABLES ARE INSTALLED FOR EFFICIENCY IN OPERATION.

In the foreground is the belly trimming table. At the right is the shoulder table, and at the left the ham table. Hogs are received from the cooler in an adjoining building over the rail shown at the right.

A feature of this cutting room, which is on the sixth and top floor of the new cooler building, is the abundance of natural light. Floors are of brick and side walls of glazed tile. Stainless metals are used wherever an economy is indicated.

between the bins and the loin wrapping table.

As the loins are wrapped they are packed in boxes resting on roller skids. Nailing, weighing, labeling, etc., of boxes is done without removal from these skids, which also transfer the packed boxes to the sharp freezer adjoining.

Traveling Tables for Grading.

Three conveyor tables are installed here. On one of these hams are graded, on another bellies and fat backs and on the third shoulders, plates, and butts. Sufficient space is provided on both sides of these tables for bins or trucks in which the various grades of the different products are placed. Hams come to the grading room through a spiral chute to a point near the center of the ham grading table, the table traveling in both directions from this point.

Belly ribs, D. S. meats, English backs and jowls are graded on non-traveling tables.

The advantage of the traveling grading table in plants where production is large is that handling is reduced. With a bin for every grade, each cut can be placed in its proper grade with little time and effort.

This grading room is of the same general type of construction as the cutting and trimming room. Floor is of brick and walls of glazed tile. Unit coolers maintain a temperature of 40 degs. Fahr. The room is insulated with 4 in. of cork.

Designed for Economy.

The economy resulting from layouts of cutting, trimming and grading departments one above the other in the manner adopted by John Morrell & Co. will be apparent to all practical packinghouse men. The advantages are emphasized further, however, by locating these departments in positions where it is easy and convenient to move the trimmings and graded cuts to immediate subsequent operations, whether this be freezing, sausage making or curing.

As has been explained, sharp freezers adjoin both the trimming and grading room, the dividing partition in each case being provided with several doors. The three lower floors of the cooler building house storage coolers and S. P. curing coolers, making the building practically a self-contained cooler and curing building.

The cooler building, including the equipment for cutting, trimming and grading rooms, was designed by H. Peter Henschien, packinghouse engineer and architect, Chicago. The following firms furnished the equipment: Cutting room equipment, Allbright-Nell Co., Chicago; trimming and grading room equipment, J. W. Hubbard Company, Chicago; insulation, United Cork Companies, Chicago; unit coolers, York Manufacturing Co., York, Pa.; stainless steel chutes, Standard Conveyor Co., North St. Paul, Minn.

These cutting, trimming and grading rooms are units of a new processing and cooler building recently placed in operation. A description of this building, with particular reference to layout of the various departments in respect to one another, will appear in an early issue of THE NATIONAL PROVISIONER.

RETURNS ON FLOOR STOCK TAX.

Blanks for making tax returns on floor stocks of pork meats and lard, as well as sausages made in whole or in major part from pork, on hand November 5, 1933, have been distributed by the Collector of Internal Revenue to packers, wholesale meat dealers, sausage manufacturers and retailers.

Retailers will be required to make returns only on warehouse stocks, and not on stocks held in their stores. Any of these stocks still on hand 30 days after November 5 are subject to tax.

Returns must be made in duplicate and filed with the collector of internal revenue in the district in which the taxpayer is located not later than December 5, 1933. The tax is due and payable when the return is filed.

Postponement of payment of the tax for a period not to exceed 90 days may be arranged with the Collector of Internal Revenue. Application for postponement should set forth under oath the specific reasons for desiring an extension and should clearly indicate what hardship would result if the extension were not granted. The amount and time for which the extension is asked should be stated. Such an application must be submitted before or at the time of filing the tax return; otherwise it will not be considered.

Packers subject to this floor tax are eligible to loans from the Reconstruction Finance Corporation. "Application for any such loan should be made to the Reconstruction Finance Corporation, Washington, D. C., and not to the Commissioner of Internal Revenue or to any collector of internal revenue. The filing of an application for a loan from the Reconstruction Finance Corporation shall not extend the time for payment of the tax," the regulations provide.

It should be borne in mind that postponement of payment of the tax and securing of a loan are two distinct things, the former being arranged with the collector of internal revenue for the district in which the taxpayer is located, and the latter with the Reconstruction Finance Corporation in Washington.

"Inventory and return" blanks for the floor tax list each of the articles on which a tax must be paid (as outlined in THE NATIONAL PROVISIONER of October 21, page 22, and October 28, page 129), and the amount of the tax per hundred pounds in each case. Both original and duplicate must be sworn to by the individual firm, corporation or concern making the return.

The form used in making this return is "P. T. Form 34, Treasury Department, Internal Revenue Service."

FIRST AAA CODE APPROVED.

The first code of fair competition to be approved by the Agricultural Adjustment Administration was signed by President Roosevelt this week. It is for the imported date-packing industry.

Besides incorporating many of the fair trade practices enumerated in the model code recently published by the Agricultural Adjustment Administration, the date packing code provides for open price competition and prohibits destructive price cutting. Each date

packer is required to file a schedule of his prices with the Date Industries Committee, charged with administration of the code, and to give notification of any changes in his prices.

The provision against destructive price cutting reads: "No processor shall engage in destructive price cutting. If in the opinion of the committee any price list indicates destructive price cutting which would prevent in this industry effectuation of the declared policy of the act, the committee shall so notify the processor whose price list is under investigation. If, after due notice and hearing in such manner as the committee may prescribe, the committee shall find that any such processor has engaged in destructive price cutting, it shall so notify the Secretary."

Labor provisions, which under the President's order were placed under the NRA, limit the maximum working week to 40 hours and wages to a minimum of 40 cents an hour for men and 30 cents for women. During the months of September, October, November and December, a 44-hour week is allowed, provided that time and a third is paid for any excess over a 40-hour week or an eight-hour day.

WHOLESALE PRODUCE CODE.

Wholesalers of poultry and eggs have presented a master code of fair competition to the AAA and it is expected that it will be given a public hearing at an early date. Through such a code applying to thousands of dealers it is felt that more can be accomplished than in an attempt to deal with the more than 5 million farmers in the United States who produce and market poultry and eggs.

This master code applies to the marketing divisions of the industry, and it is expected that regional or supplementary codes will be drafted to deal with special problems. It is designed to remove unfair trade practices, reduce wastes in marketing, stimulate grading and standardizing of poultry products and reduce or eliminate certain handling charges. Administration of the proposed code would be in the hands of a control board with 12 members, with one or more advisory members selected by the Secretary of Agriculture.

FIRST CANNED BEEF CONTRACT.

Tovrea Packing Co., Phoenix, Ariz., received the first of the canned beef awards to be made by the Federal Emergency Relief Corporation for beef for distribution to the needy. This is part of the program of providing food for those on relief rolls and at the same time reducing livestock surplus and raising the price to the producer.

The price agreed upon by the Tovrea company is 16.31c per pound and the company is to pay \$2.50 per hundred for the canner and cutter cows to be used in making the beef.

The federal corporation asked for bids for 15,000,000 lbs. of canned beef for relief purposes, but the bids received totaled only 6,500,000 lbs. The Tovrea award is for 400,000 lbs. of product.

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Government Asks More Bids on Fresh Roast and Corned Beef

Bids have been asked by the Federal Surplus Relief Corporation for a maximum of 25,000,000 lbs. of beef in cans, either fresh roast or corned, or both. The bids will be opened November 27.

This is the second lot of bids asked for canned beef, the first covering a total of 15,000,000 lbs. The beef will be put up in 12 and 24 ounce cans, according to specifications.

Purchase of this beef is for the dual purpose of furnishing aid to those on relief rolls and to assist in the stabilization of the beef cattle market through the purchase and utilization of beef in excess of the normal requirements of the customary trade channels. This excess consumption is to be accomplished through distribution to persons who otherwise would not be potential customers.

Bidders are requested to specify, when possible to do so, from what areas the cattle producing this beef will be drawn.

Meat to Be Used.

The roast beef will be of but one grade, at least 60 per cent of it coming from cows. The beef is to be cut after the date of the award from good grade canner or from better grade carcasses, all produced in the United States.

Meat from the entire carcass is to be used, with the exception of shanks, hanging tenders, skirts, head meat, scrap meat, tenderloins, kidneys and kidney fat. The meat must be well trimmed, free from bruises, bone, cartilage, tendons, blood clots, skinny and connective tissue and excess fat.

Requirements for the fresh-roast beef are that it be properly cooked, and $\frac{1}{4}$ oz. of salt and not more than 1 oz. of clear jelly made from soup stock and bones added to each pound of meat at the time of packing.

Cans, when opened for inspection, must not show excessive liquid. In all respects, the product must be of the best quality, prepared in accordance with the best commercial practice.

Corned Beef Specifications.

Specifications for the corned beef require that the meat shall be thoroughly cured, with no preservatives other than salt, sugar and saltpeter, but nitrate of soda or nitrite of soda may be used instead of saltpeter.

The meat must be properly cooked and meet the same requirements as

those prescribed for the fresh-roast beef. The finished product must contain no excessive jelly or moisture. It must be of good flavor and free from objectionable odors. Upon analysis the finished product shall show not more than $3\frac{1}{4}$ per cent of common salt and not more than $\frac{2}{10}$ of one per cent of saltpeter.

The meat must be packed in key-opening, hermetically sealed, rectangular type cans, or hermetically sealed round cans, outside gold lacquered. The bidder will specify the size or sizes and type or types of cans he proposes to use. No. 1 cans will have a minimum net weight of 12 oz. and will be packed 48 to the case and the No. 2 minimum net weight 1 lb. 8 oz., 24 to the case.

Cans must bear a label indicating the name, location and establishment number of the packer, nature of the contents, net weight, month and year of packing, "U. S. Inspected and Passed," and in prominent and legible print

"NOT TO BE SOLD"

Distributed by the Federal
Emergency Relief Administration
NOT TO BE SOLD"

This data may be stamped on the can if paper labels are not available.

Separate bids must be made for

Fresh-roast beef in 12 oz. cans.
Fresh-roast beef in 24 oz. cans.
Corned beef in 12 oz. cans.
Corned beef in 24 oz. cans.

Profit or Loss?

Only when a buyer or seller of meat products knows the market does he buy or sell intelligently.

If a buyer makes $\frac{1}{4}$ c per pound on a car of product he has saved \$37.50.

If he makes $\frac{1}{4}$ c a pound on a car, he has made \$75.00.

The same is true of the seller. If he knows the market, and gets the market price, he saves anywhere from \$37.50 to \$150.00 a car. If the difference is as much as 1c a pound, he saves \$300 on a car.

If you get THE NATIONAL PROVISIONER DAILY MARKET SERVICE you know the market. You neither buy nor sell blindly.

A fractional saving on one car of product will pay for this service for an entire year. If you want full information, clip this coupon and send it with your name and address to THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

each in quantities ranging from a minimum of 200,000 lbs. to a maximum of 3,000,000 lbs. or such higher quantity as the bidder is prepared to offer.

Only Federal Inspected Plants.

The product is to be delivered in standard commercial containers so constructed as to insure acceptance by common or other carriers for safe transportation at the lowest rate. Shipping containers must be marked with the name of the product, the number and size of the cans and the total quantity in the container, the name of the contractor, the number of the contract or order and the date of packing.

Only federally inspected plants are eligible to make bids, and all deliveries of product must conform in every respect to the provisions of the pure food laws.

The bidder is required to state the quantity he proposes to furnish in the initial delivery and also the rate and shortest time in which deliveries will be made. Bidders are requested to estimate this time carefully, as the time of delivery may be a factor in making the award.

Bids are also asked on storage charges to be made for storage in good condition and without deterioration of the canned product. The price bid for storage is to include all charges of whatever nature in connection with the holding of the canned beef, provided that no storage shall be charged before the date indicated in the bid for the first delivery or when the contractor anticipates or exceeds the rate of subsequent deliveries.

PORK FROM EMERGENCY PIGS.

Revised figures were issued recently on the bonus pig and sow campaign conducted by the AAA between August 23 and September 29, 1933, which indicate that 99,993,000 lbs. of cured pork products were produced for relief distribution. In this campaign the government acquired 6,199,948 pigs weighing from 25 to 100 lbs. and 220,037 sows.

Expenditures in this program totaled \$32,875,768. Of this amount \$3,000,000, involving payments to packers through whom the purchases were made and who processed the pigs and sows, is still unsettled. Farmers realized about \$30,000,000 from this program, farm administrators estimated, with final processing expenditures about \$5,000,000.

Pigs weighing under 80 lbs. were not processed for food, except for a short time toward the close of the period when pigs weighing 70 lbs. and under were not saved. Including them, the price of cured meat would be about 35c per pound exclusive of such salvage as can be realized on the fertilizer and grease produced.

The per pound cost of the pigs processed and which were converted into food for the needy has not been computed, but administrators said it likely would run higher than ordinary commercial operations because the prices paid for both pigs and sows were higher than market prices in a special effort to attract sales by farmers.

Letters to the Editor

Constructive comments and interesting information invited for this column. Anonymous communications will be ignored.

HOG SITUATION IN FAR WEST.

Los Angeles, Calif., Nov. 10.

Editor THE NATIONAL PROVISIONER:

The processing tax on hogs as authorized by Secretary of Agriculture Wallace under the Agricultural Adjustment Act is now effective. In theory the tax is paid by the packer, and is to be passed along to the consumer, but pork prices will continue to be based on the ability and willingness of the consumer to pay. The packer buys his hogs from day to day as he is able to merchandise the product, and manifestly unless the processing tax can be passed on to the consumer it falls upon the grower.

The Western situation is entirely different from that of the Corn-Belt, although the processing tax falls upon all sections of the country alike, and while there are apparently more hogs being produced in the Middle West than can be profitably sold, there is serious under-production in all of the states west of the Rocky Mountains. California, for example, imports approximately 75 per cent of the pork consumed within the state. Most of this product is shipped from the Corn Belt to the Pacific Coast either in the form of live hogs or pork products.

Admitting at the outset that the tax may fall upon the producer, the Middle Western farmer may regain a large share of the tax he pays by reducing his number of sows by 25 per cent, reducing his litters by the same proportion and also the number of hogs marketed. This plan under rather a complicated form of payment represents adjustment payments to compensate for reduced output.

It is economically unsound for Western producers to cut down their production by 25 per cent, just as it is economically unsound for the Pacific Coast to pay millions of dollars each year in transporting hogs from the Corn-Belt. Actually, instead of cutting down Western production it should be increased. The Western producer has no alternative but to reduce his herd by 25 per cent in order to benefit, as under the plan compensation is paid only to those who contract to reduce their production. Thus we diminish our supply on Western farms, leaving a deficit to be filled by Corn Belt farmers.

This is a serious problem, requiring the best thought of Western hog producers to get their case before the Secretary of Agriculture, who undoubtedly desires to know of the effect in the different sections of the country of the proposed plan. We are all mindful of serving the greatest need, but we must consider in all these matters just how it is going to affect our economic structure. Manifestly, if the processing tax falls upon Western growers without some opportunity to benefit it is going to seriously hurt Western agriculture.

Yours truly,
J. A. McNAUGHTON.

MEAT JUDGING CONTEST.

Picked judging teams from six of the nation's leading colleges and universities, coached to know their meats from "hoof to platter," will compete Nov. 21 in the Intercollegiate Meat Judging Contest at the American Royal Live Stock Show at Kansas City, Mo. They are seeking the title of champion meat judges of the 1933 contest and possession of the National Live Stock and Meat Board trophy. Institutions competing include Kansas State College, Iowa State College, University of Minnesota, University of Missouri, University of Nebraska and Oklahoma A and M College. The teams are required to place carcasses and wholesale cuts of beef, pork and lamb and give written reasons for their placings.

DECKER ANNUAL MEETING.

Annual meeting of the stockholders of Jacob E. Decker & Sons, Mason City, Iowa, was held at Mason City on November 15. Annual reports were submitted, which included the showing of savings made as a result of the operation of the new steam and power plant (described in THE NATIONAL PROVISIONER of September 9.) Directors re-elected for the ensuing year included president Jay E. Decker, vice president F. G. Duffield, treasurer E. S. Selby, secretary G. H. Harter and F. C. Gates. V. D. Skipworth was elected a director vice H. L. Batterman of New York.

PACKER AND FOOD STOCKS.

Price ranges of packers', leather companies, chain store and food manufacturers' listed stocks, Nov. 15, 1933, or nearest previous date, with number of shares dealt in during week, and closing prices, on Nov. 8, 1933:

	Sales.		High.		Now		—Close—	
	Week ended,	Nov. 15.	Nov. 15.	Nov. 15.	Nov. 15.	Nov. 15.	Nov. 15.	Nov. 15.
Amal. Leather.	500	5	5	5	4%			
Do. Pfd.	200	24	24	24	21 1/2			
Amer. H. & L.	2,200	8%	8%	8%	8			
Do. Pfd.	1,400	35 1/2	35	35	33			
Amer. Stores.	1,300	36	36	36	35 1/2			
Armour A.	11,100	2%	2%	2%	3%			
Do. B.	6,250	3 1/2	3 1/2	3 1/2	3 1/2			
Do. Pfd.	14,400	43 1/2	41%	42 1/2	43 1/2			
Do. Del. Pfd.	600	75	75	75	73 1/2			
Beechnut Pack.	500	54	54	54	55			
Bohack, H. C.					19%			
Do. Pfd.					19			
Brennan Pack.					50			
Chick. Co. Oil	1,800	20%	20	20	20 1/2			
Childs Co.	800	3%	3%	3%	3%			
Cudahy Pack.	1,800	38%	38%	38%	41 1/2			
First Nat. Stra	2,900	55	55 1/2	55 1/2	54%			
Gen. Foods	13,800	36%	35%	35%	36 1/2			
Gobel Co.	16,500	8%	7%	8	7 1/2			
Gr. A. & P. 1st Pfd.	40	120 1/2	120 1/2	120 1/2	122			
Do. New	340	128	128	128	130			
Hornel, G. A.	800	4%	4%	4%	17 1/2			
Hygrade Food.	1,100	10%	10%	10%	42 1/2			
Kroger G. & B.	6,300	22 1/2	21 1/2	21 1/2	22 1/2			
Libby McNeill.	900	3%	3%	3%	3%			
McMarr Stores					8%			
Mayer, Oscar.					5 1/2			
Mickelberry Co.	100				5%			
M. & H. Pfd.	50	8 1/2	8 1/2	8 1/2	9			
Morrell & Co.					38			
Nat. Fd. Pd. A					1 1/2			
Do. B.					1			
Nat. Leather.	150	1	1	1	1			
Nat. Tea	7,900	17	16 1/2	16 1/2	16%			
Proc. & Gamb.	9,900	42	40 1/2	41 1/2	41%			
Do. Pr. Pfd.	3,000	106 1/2	106	106	105			
Rath Pack.					20			
Safeway Stra.	6,700	41 1/2	40%	40%	40 1/2			
Do. 6% Pfd.	250	82	80	80	82			
Do. 7% Pfd.	450	92	91	91	95 1/2			
Stahl Meyer	200	6%	6%	6%	6 1/2			
Swift & Co.	26,900	14%	13%	13%	14 1/2			
Do. Intl.	19,500	27 1/2	27	27	24 1/2			
Truena Pork					12 1/2			
U. S. Cold Stor					33 1/2			
U. S. Leather.	1,100	10%	10%	10%	10%			
Do. A.	3,200	16%	15%	15%	16 1/2			
Do. Pr. Pfd.	500	70 1/2	70 1/2	70 1/2	72 1/2			
Wesson Oil	5,200	22%	22	22 1/2	22 1/2			
Do. Pfd.	1,500	53 1/2	53%	53%	54			
Wilson & Co.	2,100	5 1/2	5	5	5 1/2			
Do. A.	3,600	14	14	14	14%			
Do. Pfd.	1,800	43	43	43	41			

CHAIN STORE SALES.

Kroger Grocery & Baking Co. reported sales for the four weeks ended November 4 of \$16,119,227 as compared with \$15,672,015 in the 1932 period, an increase of 2.8 per cent. For the forty-four weeks to November 4 sales totaled \$172,493,851, a decrease of 4 per cent from those of the like period a year earlier. The company had 4,463 stores in operation at the close of the most recent period compared with 4,766 a year earlier, a decrease in outlets of 6.3 per cent.

National Tea Co. reported sales of \$4,717,324 for the four weeks ended November 4 compared with \$4,563,414 for the like period of 1932, an increase of 3.37 per cent. For the forty-four weeks ended November 4 sales totaled \$52,978,250, a decrease of 4.74 per cent from those of a year earlier. On November 4 the company had 1,311 stores in operation against 1,425 on that date in 1932, a decrease during the year of 8 per cent.

For the five weeks ended November 4 Grand Union Tea Co. reported sales totaling \$2,861,473, an increase of 5.7 per cent over the total reported for the same weeks of 1932. Sales for the year to date at \$23,354,119 show a decrease of 7.8 per cent from those of a year earlier.

First National Stores sales for the four weeks ended October 28 at \$8,150,826 showed an increase of 4.6 per cent over the like period of 1932. For the thirty weeks ended October 28 sales totaled \$60,713,294, an increase of 1.7 per cent over those of a year earlier.

Dominion Stores showed decreases in sales for the four weeks ended November 4 and for the forty-four weeks ended on the same date, declines for the four week's period amounting to 4.6 per cent and those for the year to date to 2.3 per cent from those of a year earlier.

Sales of the Great Atlantic & Pacific Tea Company for the four weeks ending October 28 were \$63,856,015. This compares with \$66,529,706 for the same period in 1932, a decrease of \$2,673,691, or 4.02 per cent. October sales expressed in tons were estimated as 376,069 this year, compared with 415,654 in October, 1932, a decrease in quantity of merchandise sold of 39,585 tons or 9.52 per cent.

Sales of the H. C. Bohack Co. for the four weeks ended October 28 totaled \$2,358,211, a decline of 2.7 per cent from those of a year earlier. For the 39 weeks ended October 28 sales totaled \$22,175,307, a decline of 8.6 per cent from those of the 1932 period.

GENERAL FOODS EARN MORE.

Net earnings of General Foods Corporation for the third quarter of 1933 totaled \$3,236,296 after all charges and provision for taxes. This compares with a net of \$2,450,047 for the corresponding period of 1932. "Net earnings for the 1933 third quarter show a gain of 32 per cent over those of the same three months a year ago," says C. M. Chester, president, in his letter to the stockholders. "Normally, the first quarter earnings considerably exceed those of the third period, but in 1933 the third quarter approximated the first three months.

EDITORIAL

Where Cooperation is Needed

There appears to be at the present time a vital need for replacing uncertainty with certainty, of replacing fear with confidence, and of replacing a threat of force with cooperation if business and industry are to assume their normal functions in a recovery program. Perhaps there has been no time when the feeling of uncertainty and lack of confidence has been so widespread and certainly no time when there has been greater need for cooperation of all interests to overcome the common enemy.

Only recently a business leader who has come into rather close contact with the plans and operations of the recovery program as it relates to industry pointed out that in the preliminary discussions the suggestion was that each industry start with the gathering of better trade statistics, plan uniform cost accounting, and put competitive trading on an open-price basis, rather than formulating rules and regulations to cover details of trade practices.

"This," he said, "was based on belief that effective regulation should start from the few fundamentals which touch the vital spots where present day competition is in trouble, and should stay away from price fixing, arbitrary restraints and moves to put industry under rigid control." It was recognized that that portion of the recovery effort directed to agriculture and the products of agriculture had been under extreme pressure from farmers, and that concentration there has been on plans to reduce production, remove surpluses and employ other forms of outside controls to force prices upward.

It is these things that have caused a great deal of uncertainty among those businesses having to do with products of the farm and the ranch, particularly as they have supplanted in large measure the development of self-government among these industries which are processing and distributing foods.

Some of the difficulties besetting the recovery road in the food industries are pointed out by Gordon C. Corbaley, president of the American Institute of Food Distribution. Among them are "the theory that the way to secure the cooperation of the several hundred thousand businesses engaged in assembling, preparing and delivering foods is through attacking their intelligent understanding of how to do their job, and insinuating that they are not entirely sincere in their desire to help."

"We will agree that a reason can be found for each of these charges," says he, "just as similar attacks might be made on the farmers. But we are in a period of national emergency where success will come out of real cooperation of every one qualified to help, and cooperation comes only from friendly conferring together. Every man in the country is interested in helping the farmer, but will be retarded in doing what he should if the call to service is accompanied by unkind words and supported by threats."

He recognizes that some codes when first proposed were "not only impractical, but carried some clauses against the public interest." This was because these industries embodied in their codes what they would like to have. But this state of mind could have been overcome by "a friendly gathering around the table in a spirit of determining what could or could not be done in fairness to everybody."

Unfortunately that was not done, and as a result far too many "processors and handlers of foods are in a frame of mind where they do not know what they can expect." These men need to be shown, Mr. Corbaley points out, "before they will risk their money and their ability to continue to operate, but are willing and anxious to meet in a spirit of determining what is wrong with business and what each man should do in the interest of better business for everybody."

Wise planning and guiding, carried out in a spirit of cooperation, will do the job. But this must be done "along the only lines that ever will be effective in dealing with Americans—having them feel that they are a part of the planning, and using an intensive process of educating to arouse all but the irresponsible fringe to their selfish interest in making these plans effective."

In other words, American business men are reasonable men, and they realize that anything that injures any one great group of the public will eventually injure them. They seek marketing agreements that will make possible the elimination of detrimental practices, and the development of a new cooperation under government supervision that will redound not only to their advantage, but to the advantage of those whom they serve. When they are enabled to operate under such agreements much of the uncertainty and fear now prevailing will be dissipated.

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Practical Points for the Trade

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Making Tamales

A sausage manufacturer wants formula and instructions for making tamales. He says:

Editor The National Provisioner:

We have a trade that likes many of the Mexican and Spanish dishes and the first of these we want to make is hot tamales. Can you give us formula and detailed instructions for the manufacture of this product? We shall probably use a tamale machine.

A good hot tamale may be made as follows:

For 100 lbs. of tamale meat use
25 lbs. edible suet (either fresh rendered or standard stock)
6 lbs. fine chopped onions
¼ lb. fresh garlic
½ lb. salt chopped into the garlic (this to avoid losing the juice)

Braise both the onions and garlic in the suet until they are a medium brown color. Then add

37½ lbs. fresh beef ground through the ½ in. plate.

When it is about half done, add

37½ lbs. fresh pork ground through the ½ in. plate. Add
2 lbs. more salt to the ½ lb. already mixed with the garlic (making 2½ lbs. salt required in all). Add
½ lb. sugar.

When the mass is about three-fourths done add

3½ lbs. of good chili spice mixture
10 lbs. good cereal or soya flour, to be stirred in the fat that rises to the top until there are no lumps. Then stir well throughout the whole mass. This should cook about 15 or 20 minutes. Then add
1 gallon of tomato puree.

This is the concentrated form. A part or all of the mass may be put into large pans and allowed to cool to be used at some other date, or it may be diluted with boiling water and used immediately. About 75 per cent water may be added to make the mass the right consistency.

The temperature of the meat mixture should be about 140 degs. when it is put into the tamale machine so that it will be about the same consistency as corn meal mush that is to be used.

The corn meal mush for tamales should be made as follows:

Use approximately 28 gallons of water with 3 lbs. of salt and 50 lbs. corn meal.

Have the water boiling, then pour the corn meal into it all at once, stirring rapidly with a large wire mixer. A paddle will not do at the start as it will not break up the lumps.

About 5 lbs. of the red fat from the chili meat should be added, or 15 per cent of the corn meal may be eliminated and 15 lbs. of soya flour or some other quality cereal added in its place. The mush should be cooked at least one hour, stirring occasionally to prevent its sticking.

A small batch should be made at first to allow the tamale machine operator to familiarize himself with the thickness of the mush and meat mixture to meet the requirements of the particular machine in use. This will avoid considerable waste and make far higher efficiency when production is begun.

The fastest and most accurate way of scaling or measuring the tamales is to use a piece of bright tin the length of the tamales required. Have one end turned up about 1 inch high. The piece of tin should be about 8 inches wide. Place the end up against the nozzle and put the pressure on with the right hand, holding the tin in the left. When the tamale reaches the opposite end from the starting point, the operator simply lifts up the tin, wiping it off with a motion that cuts off the tamale. He should be able to get about half a dozen on this piece of tin and in two days' practice should be able to make about 80 tamales a minute. Of course, as fast as he places this amount on the piece of tin he should have some trays near at hand to dump the tamales with one motion in rows to be wrapped. This is a very simple way of making tamales as well as a speedy one.

Sausage Shrinkage

A manufacturer asks the shrinkage on a number of the well known sausages. He says:

Editor The National Provisioner:

Can you furnish me with information on the per cent of shrink of all the well known sausages during their smoking and cooking operations?

It is practically impossible to give accurate information on the shrink of the various kinds of sausage. This depends on the kind and quality of meats used, the degree of fatness, the relative proportions and the temperature used in smoking and cooking. If the smokehouse temperature is high and there is considerable fat in the product this will try out and result in a good deal of shrinkage. The smoke shrink may vary all the way from 7 to 14 per cent, and even more, depending on the temperature of the smokehouse and the length of time in smoke.

Meat from older animals is believed to show less shrinkage than meat from quite young animals and this, also, would have an influence on the percentage of shrink.

The only reasonably sure way to judge shrink of individual products is to set up a formula for each, follow this as nearly as possible in the quality of meat used and in the method of handling and check shrink on a sufficient number of batches to establish an average for that particular kind of product.

HOW DANES CUT BUTTER TOTAL

Slaughter of old and unprofitable cows is one means resorted to by Denmark for the reduction of butter output. Between March 31 and October 1, 1933, 85,000 head of these cows were slaughtered and converted into meat meal. It was the plan originally to slaughter only 3,000 head weekly, but larger numbers were offered, and during the winter months when feed is short it is expected that still further increases will be experienced.

Financing of the present program is provided by a government grant and a tax of \$2.14 per head on all cattle weighing over 77 lbs. dead weight which are slaughtered for human consumption in Denmark. The tax does not apply to slaughter for export. In the early weeks of the plan farmers received 1.74 cents per pound dead weight for these cows, but later arrangements were made for payment on a grade basis. Under the new arrangement payments run from 1.55c per pound to 3.49c per pound. Slaughter charges are paid at an agreed scale of rates and the slaughterer retains the meat meal produced.

Buying and Testing Sausage Casings

Do you know how to buy casings?

How many pounds of sausage meat do you lose a week through defective casings?

And when they arrive, do you know how to test them?

Practical hints on buying and testing sheep and hog casings may be obtained by filling out and sending in the following coupon:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.
Please send me reprint on "Buying and Testing Sausage Casings." I am a subscriber to THE NATIONAL PROVISIONER.

Name

Street

City

Enclosed find 5-cent stamp.

Smoked Liver Sausage

An Eastern packer wants to make a smoked liver sausage similar to that sold by others in his territory. He says:

Editor The National Provisioner:

Please give us formula and directions for making good liver sausage that has a sweet smoky flavor. While we make this sausage, we do not get that result.

Braunschweiger or smoked liver sausage with a smoky taste and a "sweet tasty flavor" desired by some consumers may be made as follows:

Meats:

- 35 lbs. fresh hog livers (do not scald)
- 35 lbs. regular pork trimmings (fat)
- 30 lbs. lean pork trimmings

Seasoning:

- 2½ lbs. salt
- 6 oz. white pepper ground fine
- 2 oz. sweet marjoram finely ground
- 1 oz. nutmeg
- 5 lbs. onions

Or the equivalent in liquid seasoning.

Cut the large blood veins out of the livers and slash several times with the knife. Then put them in ice water to chill and leach out the surplus blood. Run the raw pork trimmings through the ½-in. plate of the grinder.

Put the onions through the ½-in. grinder ahead of the pork trimmings, and follow with a small amount of trimmings to clear the grinder.

Many sausage makers do not consider it good practice to add raw onions to liver sausage, especially in mild weather. They run them through the grinder, fry them in fat and then add. Or the onions may be put through the grinder, part of the 2½ lbs. of salt mixed with them, and the juice pressed out, adding the juice only.

Put the livers into the silent cutter and chop 4 or 5 turns of the bowl, then add pork trimmings, salt, onions and spices, and chop fine.

Stuff in No. 1 hog bung casings or in cellulose container cut 26 in. long and put in boiling water. Turn the steam off and allow the temperature to reduce to 180 degs. F. Cook for 2 to 2½ hours or until the sausage has floated for 15 to 20 minutes.

Then put in ice water until the product is thoroughly chilled through and the meat has set. Hang up to drip, then dip momentarily into boiling hot color water. Hang up to dry the surface of the sausage and give it a cool smoke.

French liver sausage is the same as braunschweiger, with the addition of 5 lbs. solid fat cut in small cubes, and 5 lbs. cured and cooked beef tongue cut in small cubes. Pistachio nuts, cut or chopped, are also added.

THE NATIONAL
PROVISIONER

Steam and Power

SAVING
SERVICE

Meat packers—so efficient in meat processing and manufacture—have not kept their power departments in step with modern developments.

There is much inefficient steam and power generating equipment in use. Practices in many instances are behind the times. Advantage has not been taken of modern, cost-cutting equipment and waste elimination methods and appliances. The result is much waste and loss, with steam and power costs higher than they need be.

THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE is a new service to readers of THE NATIONAL PROVISIONER. Its purpose is:

To collect and disseminate information on meat plant steam and power practices, To indicate bad conditions and costly methods,

To aid packers to compare their steam and power costs with those in other plants, to solve their steam and power problems, to improve boiler and engine room results, to cut steam and power costs and to reduce steam and power waste.

This is in no sense a consulting engineering service. There is a place for the consulting engineer that no other can fill.

But there is also a need for a service to bridge the gap between the plant on the one hand and the consulting engineer on the other—the practical experience of the operating force and the technical skill and knowledge of the trained expert.

It is this gap that THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE will attempt to fill.

Obviously no attempt will be made to design plants, to criticize designs, or to compare the merits and advantages of one piece of equipment with another. Particular conditions vary too widely to attempt these services.

But packer subscribers with everyday operating problems are invited to consult **THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE.** Every effort will be made to help them.

CUTTING FUEL COSTS.

What is the value to the packer to know the percentage of CO₂ in his boiler flue gases? A packer interested in reducing his powerhouse costs asks this question. He says:

Editor The National Provisioner:

In articles on the meat plant power department which have been appearing in THE NATIONAL PROVISIONER reference has been made several times to percentage of the CO₂ in flue gases. What does a high or low percentage indicate? How is CO₂ in flue gas determined?

Efficiency of combustion in the furnace is indicated by the percentage of CO₂ in the flue gas. For each quantity of fuel fired a certain quantity of air is required to burn it most economically. If too much air passes through the fuel bed heating surfaces are cooled down. If not enough air is supplied unburned combustible gases pass up the stack. In either event the packer does not secure the greatest value from the fuel burned.

All of the air entering the boiler should pass through the fuel bed. Air that leaks through the setting and that enters when doors are opened for firing does no useful work.

CO₂ gas in boiler flue gases is measured by CO₂ indicating and recording instruments. The latter type has become popular because it furnishes a record for every minute of the day. The charts from the recording instrument are, therefore, a continuous check on boiler firing methods. They are also a means by which bad conditions, such as air leaks in settings, etc., can be spotted quickly.

Ideal conditions exist when the percentage of CO₂ in the flue gas is 14 per cent. As the percentage of CO₂ decreases preventable flue losses increase. The following table shows the preventable fuel losses for various per-

centages of CO₂ at an assumed flue gas temperature of 500 degs. Fahr.

Per cent CO ₂	Per Cent Preventable Fuel Losses.
14.0	0.00
13.8	0.19
13.4	0.59
13.0	1.03
12.6	1.48
12.2	1.96
12.0	2.22
11.0	3.63
10.0	5.33
9.0	7.36
8.0	9.97
7.0	13.30
6.0	17.72
5.0	23.94

The following table shows the results of tests made in one plant before and after installing a CO₂ recording meter on a 250 h.p. oil fired boiler.

	Before meter was installed. Gals.	After meter was installed. Gals.
Oil burned	10,400	44,515
Water evaporated	110,300	515,100
Water evaporated per gal. oil burned	10.6	11.5

The saving made in this plant through increasing combustion efficiency totaled \$870.00 per year based on the 1932 fuel bill of \$11,117.00. Additional savings are possible, the engineer of this plant reports. "This CO₂ meter has an added value in that it will show up leaks in the setting and baffles. We have already found that the boiler is not baffled properly. This we are going to correct the next time the boiler is taken out of service. This will result in an increase in efficiency and a further saving of fuel."

USE OF SODIUM NITRITE.

Sodium nitrite has come into prominence in meat curing. How is it used? Curing formulas containing sodium nitrite are published in "PORK PACKING," The National Provisioner's new test book. Curing cellar foremen should have the information contained in it.

Refrigeration and Frozen Foods

Meat Damage in Transit Reducing Injury to Carcasses in Transit in Refrigerator Car

BY C. L. JELLINGHAUS.*

Damage to meats during shipment has kept pace with steady increase in average train speed.

This has risen from 12.3 miles per hour in 1927 to 15.5 miles per hour in 1931, with a proportionately greater increase in maximum speeds.

Many expedients have been devised to prevent carcass damage particularly, one of which—a chain and saddle to partly support forequarters on the hook—was among the ideas entered in the 1932 Institute prize award contest.

It has been obvious to packer shippers of carcass meats and to railroad executives that while these various plans to prevent quarters, particularly forequarters, from being torn from hooks have been helpful, real progress toward preventing or greatly reducing meat damage would not be forthcoming until the fundamental causes had been determined.

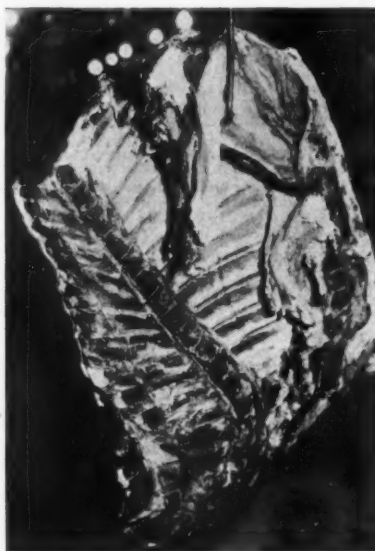
Vertical Shocks Cause Damage.

In cooperation with the meat packing industry this matter has been under constant investigation by freight claims, transportation and mechanical divisions of the American Railway Association.

Analysis of service conditions has resulted in marked improvement in draft gear performance and in the ability of gears to absorb end shocks, the damage from which is officially classified under either "unlocated damage," "rough handling of cars" or "concealed damage." The claims in these three classifications usually amount to over 60 per cent of the total loss and damage account. It has been demonstrated recently, however, that much of the damage heretofore attributed to "rough handling of cars" was definitely caused not by rough handling, but by the rough riding qualities of the car induced by uncontrolled truck spring action.

All coil springs have definite and well defined periods of vibration. This means that springs having the same characteristics when set in motion by some external force or impulse will vibrate the same number of times per second. It means also that if the external force or impulse is repeated at regular intervals synchronizing with the natural vibrations of the springs, the vertical movement or deflection of the spring will progressively increase with

each synchronizing impulse until some condition, such as change in car speed, shall break the synchronism. Thus it is that springs of capacity adequate to carry a static or quiet load with only a normal deflection, and with apparently ample excess reserve movement, may be driven solid under this load through the repetition of relatively small external impulses synchronizing in time with the spring period.

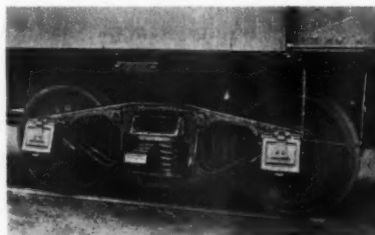


HOW CAR BOUNCE HURTS MEAT.

Shipping damage, due to quarters being torn from hooks, is not uncommon and is a cause of considerable loss to both packers and the railroads. Bouncing of cars causes much of this damage.

In a freight car the external impulses are furnished by passing rail joints or some other regularly repeated mechanical condition. When the rhythm of these impulses correspond with the period of the coil spring group, vertical vibrations are frequently set up, causing what is commonly known as car "bounce."

In the effort to overcome this condition, comparative laboratory and service tests were conducted to compare the action of uncontrolled coil springs and



HOW SPRING IS INSTALLED.

The coil-elliptic spring shown in this illustration is applied to a conventional truck under a refrigerator car of the Dold Packing Co., Omaha, Neb. Tests have shown that using both coil and elliptic springs reduces car bounce, an effect which causes many beef quarters to be torn from hooks.

groups of controlled springs. The necessary element of control was introduced by the development of a composite spring group consisting of both coil and full elliptic springs working together in parallel motion. The restraining action is smooth and uniform and with no violent checks or sudden build-up of resistance towards the end of the downward deflection.

Vertical Shocks Reduced.

With the correct ratio between the capacities of the two types of springs, the tendency of the coils to develop progressively increasing movement is prevented, and trucks equipped with these "coil-elliptic" spring groups ride steadily and smoothly at all practical operating speeds. One marked benefit in the use of this type of group is that there are no friction parts to wear with resulting change in capacity, and no new or untried elements introduced. Therefore, the capacity and performance of the group may be expected to be uniform throughout its life.

There has been reported marked increase in damage to fresh beef. This type of suspended lading is well adapted for the direct determination of the magnitude of vertical forces. Tests were therefore conducted by the New York Central Lines, using an impact test plant equipped with facilities for accurate determination of car speeds, forces of impact, etc., to investigate the part that end shock plays in causing beef fore quarters to be torn from the supporting hooks, resulting in damage as illustrated. These tests proved that at colliding speeds not exceeding the closing speed of the draft gear, neither the horizontal shocks directly nor the vertical components thereof indirectly could be charged with any considerable proportion of damage to lading of this character.

Road tests were conducted, therefore, with specially designed instruments calibrated to record the number and intensity of vertical shocks in terms of gravity, and also with 100 lb. sand bags suspended on cords tested to 200 lb. and 400 lb. strength. It was demonstrated that, although the 100 lb. sand bags broke many 400 lb. capacity cords on the car equipped with plain coils, not one cord was broken when the "coil-elliptic" springs were applied.

Shocks Increase With Speed.

A much more accurate comparison was afforded by the records from the vertical impact dynamometers which showed that while the car equipped with "coil-elliptics" registered no vertical shock over 20 per cent greater than gravity, the car equipped with plain coils registered shocks as high as 120 per cent greater than gravity. In terms of meat hung on hooks in a refrigerator car, the shock which would register, for instance, 80 per cent greater than gravity would cause a 200-lb. quarter of beef to pull momentarily 360 lbs. on its supporting hook. It is evident that this condition repeated frequently in a long trip would cause damage to commercial shipments.

In the road tests described above, it was observed that, in cars equipped

*Superintendent of Property Protection, New York Central Railroad.

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with ordinary coil springs, speeds of 11, 21 and 42 miles per hour were critical in regard to synchronous action. At 11 miles, this action, although noticeable, was not violent. At 21 miles the action increased greatly while in the 42 mile zone the vertical movement frequently became violent. It is significant that the increase in damage to fresh meat, as mentioned previously, has kept pace with a steady increase in average train speeds, which have risen from 12.3 miles per hour in 1927, to 15.5 miles per hour in 1931, with a proportionately greater increase in maximum train speed. During the same five-year period the damage attributed to "unlocated damage," "rough handling," and "concealed damage" has increased from 54.2 per cent of the total loss and damage account to 66.0 per cent.

The conclusions reached in the scientific tests are supported by figures recently obtained from an actual check of 292 refrigerator cars containing fore-quarters of fresh beef which were destined to an eastern market and traveled 1,000 miles or more. The result of this check was as follows:

	Cars without non-harmonic springs.	Cars with non-harmonic springs.
No. of cars checked....	181	111
No. of cars with quarters down....	27	2
No. of quarters down....	232	7
Avg. No. quarters down in cars showing damage	8.6	3.5

Progress in this direction opens a field for more detailed studies which in the final analysis will undoubtedly result in material benefit to shipping interests and carriers.

REFRIGERATION NOTES.

E. F. and Clarence E. Wise have purchased the Peoples Ice and Storage Co., Manteo, N. C., and will remodel the plant.

The Compton Ice and Storage Co. has engaged in business at 120 Palmer st., Compton, Calif.

J. D. Johnston is erecting an ice and cold storage plant at Gilroy, Calif.

A cold storage plant has been completed by Edmund E. Sabourin at Crystal River, Fla.

Florida Produce Terminal, Inc., has plans for erecting a market, precooling and cold storage plant at Commodore's Point, Jacksonville, Fla.

Wade Fuller, Abbeville, Ga., has

plans in hand for the construction of a cold storage plant with a capacity of 40,000 lbs. The addition of a meat curing plant is also under consideration.

M. S. Pugh has completed the erection of a modern 7-ton ice plant at Logansport, La. A small meat curing plant will be operated in connection.

Plans for the erection of a cold storage plant in conjunction with a fruit market have been presented to the city commission of Benton Harbor, Mich., by interested buyers and growers. Success of the venture is contingent upon obtaining a loan from the government.

The United Fruit Company has awarded contract for the construction of cold storage units at Jacksonville, Fla., to cost \$275,000.

LARD TRADE IN EUROPE.

Lard receipts at the port of Hamburg, Germany, during September, 1933, amounted to 2,800 metric tons, of which 2,100 tons were from the United States and 650 tons from Denmark. Outlook for lard in some other Continental countries, particularly Austria and Czechoslovakia, is reported to be unfavorable. Imports into Austria are expected to be put on a quota basis, the extent of which is not yet known. October lard contingents for Czechoslovakia are reported to permit only 21 per cent of American lard, as compared to 62 per cent in January, 1932.

SEPT. URUGUAY SLAUGHTERS.

Frigorifico slaughter in Uruguay during September totaled 43,330 cattle and 11,922 sheep. Cattle slaughtered showed an increase of approximately 24 per cent over the same month a year earlier and sheep slaughter showed an increase of 232 per cent, only 3,585 sheep being slaughtered in September, 1932, in these plants. Refrigerated meat shipments during September totaled 1,693 tons to Continental Europe and 2,068 tons to the United Kingdom.

MEAT AT PACIFIC STOCK SHOW.

A feature of the recent Pacific Live-stock Show at Portland, Ore., was the "Truth in Meats" exhibit which was the outstanding attraction of the food section of the show. This exhibit was prepared by the Portland division of Swift & Company, and included a full line of Swift products.

PRODUCE IN COLD STORAGE.

Cold storage holdings of butter, cheese, eggs, on Nov. 1, 1933, compared:

	Nov. 1, 1933.	Oct. 1, 1933.	Nov. 1, 1932.
	M lbs.	M lbs.	M lbs.
Butter, creamery	160,390	174,713	68,828
Cheese, American	95,808	99,326	66,813
Cheese, Swiss	6,661	5,595	4,571
Cheese, Brick & Münster	1,023	1,438	563
Cheese, Limburger	1,237	1,124	1,001
Cheese, all other	4,876	5,048	5,290
Eggs, shell cases	5,178	7,466	3,225
Eggs, frozen	82,244	83,182	74,314

FROZEN POULTRY IN STORAGE.

Storage stocks of frozen poultry on hand in the United States on November 1, with comparisons:

	Nov. 1, 1933.	Oct. 1, 1933.	Nov. 1, 1932.
	M lbs.	M lbs.	M lbs.
Broilers	13,326	11,801	9,530
Fryers	5,342	3,067	8,025
Roasters	10,838	5,682	14,328
Fowls	11,712	10,839	7,124
Turkeys	1,614	2,760	1,033
Ducks	4,845	5,104	4,737
Miscellaneous	11,954	10,795	11,954

GERMAN CASINGS TRADE.

Casings were in good demand in Germany during September, in preparation for the fall trade, according to reports to the U. S. Department of Commerce. Decline in the exchange value of the American dollar increased interest in American casings, prices for which were firm. North American export rounds, size 190, advanced to 46c and 255's to 52c. Demand for middles was not so strong but both North and South American middles were very firm in price. A good business developed in hog bungs. American 550's were offered at the end of the month at 14c, 580's at 10½c and 600's at 8½c.

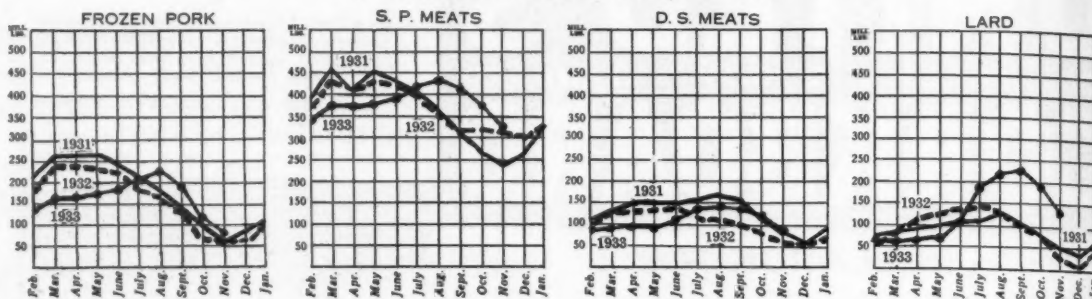
MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended November 11, 1933:

Point of origin.	Commodity.	Amount.
Argentina—Canned corned beef.....		15,000 lbs.
Argentina—Roast beef		48,000 lbs.
Canada—Sausage		335 lbs.
Canada—Bacon		5,307 lbs.
Canada—Pork cuts		2,180 lbs.
Canada—Calf livers		680 lbs.
England—Bacon		672 lbs.
England—Ham		257 lbs.
Germany—Ham		8,022 lbs.
Germany—Sausage		5,520 lbs.
Germany—Bacon		154 lbs.
Irish Free State—Bacon		1,515 lbs.
Italy—Bouillon cubes		934 lbs.
Italy—Salam		770 lbs.
Italy—Ham		1,088 lbs.
Switzerland—Soup tablets		2,249 lbs.
Switzerland—Bouillon cubes		5,747 lbs.
Uruguay—Canned corned beef.....		131,848 lbs.
Uruguay—Jerked beef		2,366 lbs.

STORAGE STOCKS OF PORK AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT



THE NATIONAL PROVISIONER CHART SERVICE—COPYRIGHT 1933 BY THE NATIONAL PROVISIONER, INC.

This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trend of storage stock accumulations of pork and lard on November 1 and for the first ten months of 1933, compared with those of like periods one and two years ago.

Stocks of all pork meats and lard showed considerable decline during November, due in part to the smaller hog runs and in part to the disposition of stocks prior to the close of the packer fiscal year on November 1, and prior to the imposition of the processing tax on November 5.

The trend was seasonal in large measure, the processing tax proving to be a minor factor, as shown by the charts. Following the emergency pig and sow slaughter and the realization of early imposition of the processing tax, there was less disposition on the part of farmers to market their hogs and more to hold back for higher prices.

As a result federal-inspected slaughter in October dropped sharply from the slaughter of earlier months, and was some 600,000 head less than in the same month of 1932. In spite of this the quantity of meat going to cure and to the freezer showed little change from that of a year earlier, indicating the necessity of holding a higher percentage of the production for future use.

Frozen Pork.—With the approach of cooler weather there was some improvement in the demand for fresh pork at a time when hog runs were curtailed. This resulted in heavy withdrawals of freezer stocks of loins and butts to supplement the light cutting of fresh pork. The outlet in carlots was good and large quantities moved through regular channels as well. At the same time stocks of hams and bellies going to the freezer to be held for future cure were considerable.

S. P. Meats.—Pickled meat stocks showed a seasonal decline, but in spite of this drop during the month, stocks are still well above those of a year ago. Stocks of pickled picnics probably declined more than those of any other cut although there was a good demand for heavy hams with the put down of this kind rather light. The bulk of the

movement on pickled meats was through smokehouse channels.

D. S. Meats.—Business in dry salt meats was moderate but the light put down of the heavier cuts was a factor in showing a net decline in stocks of this class of meats. While stocks dropped some 34,000,000 lbs. during the month there are still some 13,000,000 lbs. more on hand than at this time last year. Supplies of dry salt meats throughout the year have been in close relationship to supplies of one and two years ago.

Lard.—Lard stocks continued their sharp decline begun two months ago and while stocks on hand November 1 are still more than double those of the same time a year ago they declined over 58,000,000 lbs. in October. There were heavy consignments of lard abroad and a good distributive trade in this country at the low price prevailing.

STOCKS IN COLD STORAGE.

Figures for storage stocks on which the chart on this page is based are:

	1931. Frozen pork. Lbs. (000 omitted.)	S. P. pork. Lbs. (000 omitted.)	D. S. pork. Lbs. (000 omitted.)	Lard. Lbs. (000 omitted.)
Jan.	124,778	328,808	69,721	51,084
Feb.	215,599	309,942	107,317	62,850
Mar.	209,212	438,841	129,222	75,450
Apr.	268,580	432,699	141,244	78,450
May	265,876	453,500	148,179	94,897
June	244,778	434,362	149,603	105,450
July	215,706	405,898	156,476	115,873
Aug.	181,214	365,236	168,280	122,239
Sept.	139,598	311,116	138,904	95,885
Oct.	81,787	276,832	116,047	69,637
Nov.	53,310	246,940	79,496	39,641
Dec.	69,512	262,375	62,376	33,915

	1932. Frozen pork. Lbs. (000 omitted.)	S. P. pork. Lbs. (000 omitted.)	D. S. pork. Lbs. (000 omitted.)	Lard. Lbs. (000 omitted.)
Jan.	141,468	335,018	84,916	50,818
Feb.	187,075	388,411	103,892	73,538
Mar.	244,151	445,348	122,902	82,861
Apr.	248,206	420,906	124,909	106,411
May	238,745	430,260	127,857	110,734
June	224,778	436,413	127,001	129,328
July	196,095	414,372	120,743	131,509
Aug.	159,065	372,787	111,210	121,618
Sept.	121,114	347,941	106,428	108,169
Oct.	76,599	327,622	91,168	70,882
Nov.	58,844	306,758	65,561	34,358
Dec.	63,294	294,580	40,285	29,186

	1933. Frozen pork. Lbs. (000 omitted.)	S. P. pork. Lbs. (000 omitted.)	D. S. pork. Lbs. (000 omitted.)	Lard. Lbs. (000 omitted.)
Jan.	102,648	322,229	69,190	40,481
Feb.	143,368	350,782	81,948	52,975
Mar.	153,851	368,522	86,848	58,182
Apr.	153,066	390,925	87,117	61,713
May	165,875	374,735	89,063	71,851
June	175,727	388,000	104,223	110,881
July	212,770	415,861	131,218	166,941
Aug.	228,333	432,900	146,613	218,267
Sept.	194,822	414,222	144,000	224,207
Oct.	125,497	374,320	126,148	182,502
Nov.	76,469	324,992	92,633	133,850

CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago on November 14, 1933:

	Nov. 14, 1933.	Oct. 31, 1933.	Nov. 14, 1932.
P. S. lard, made since Oct. 1, '33, lbs.	5,343,102	4,454,156	1,453,209
P. S. lard, made Oct. 1, '32, to Oct. 1, '33, lbs.	67,984,257	75,372,790	1,130,441
Other kinds of lard, lbs.	4,376,417	4,384,095	4,044,976
D. S. Cl. Bellies, made since Oct. 1, '33, lbs.	6,222,019	5,510,906	4,094,133
D. S. Cl. Bellies, made prev. to Oct. 1, '33, lbs.	14,028,151	17,723,685	1,008,500
D. S. rib bellies, made since Oct. 1, '33, lbs.	453,064	338,364	285,430
D. S. rib bellies, made prev. to Oct. 1, '33, lbs.	722,679	1,092,305	936,304
Ex. Sh. Cl. sides, made since Oct. 1, '33, lbs.	1,503
Ex. Sh. Cl. sides, made prev. to Oct. 1, '33, lbs.	3,500	3,500	3,073

MEAT AND LARD STOCKS.

Stocks of meats and lard in storage in the United States on November 1, with comparisons, are reported by the U. S. Department of Agriculture as follows:

	Nov. 1, '33. lbs.	Oct. 1, '33. lbs.	5-Year Av. Nov. 1-lbs.
Beef, frozen	41,821,000	35,261,000	36,991,000
In cure	13,745,000	12,748,000	9,641,000
Cured	3,501,000	3,189,000	6,248,000
Pork, frozen	75,469,000	128,497,000	63,944,000
D. S. in cure	41,146,000	58,832,000	41,506,000
D. S. cured	61,487,000	67,545,000	38,433,000
S. P. in cure	187,348,000	218,674,000	169,071,000
S. P. cured	137,644,000	156,889,000	106,108,000
Lamb and Mutton frozen	2,512,000	1,886,000	3,718,000
Misc. Meats	50,213,000	64,805,000	54,869,000
Lard	133,850,000	192,061,000	58,741,000
Product placed in cure during: Oct. '33.	29,150,000	25,674,000
Pork, frozen	1,650,800	40,382,000	41,293,000
D. S. pork placed in cure	149,551,000	147,643,000
S. P. pork placed in cure

LIVESTOCK AT 62 MARKETS.

Receipts and disposition of livestock at 62 leading markets in Oct., 1933:

	Receipts.	Local slaughter.	Total ship- ments.
CATTLE.			
Total	1,586,445	791,635	762,237
Oct. av. 5 years	1,650,800	727,054	1,258,460
CALVES.			
Total	591,432	368,068	208,885
Oct. av. 5 years	620,976	381,444	231,985
HOGS.			
Total	2,521,475	1,699,220	812,565
Oct. av. 5 years	3,362,426	2,133,004	1,258,576
SHEEP AND LAMBS.			
Total	3,268,333	1,351,071	1,908,946
Oct. av. 5 years	3,807,251	1,433,116	2,382,514

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Provision and Lard Markets

WEEKLY REVIEW

Market Active—Tone Stronger—Hogs Firmer—Western Run Liberal—Chicago Hog Market Deadlocked—Government Support Tendered—Cash Trade in Product Satisfactory.

The feature in the market for hog products the past week was more activity, a stronger tone, and a deadlocked position in hogs at Chicago. Routine conditions, however, were offset by the rapid depreciation of the dollar, advancing gold and silver prices, and sharply higher foreign exchange rates, which generally were looked upon as inflationary developments. As a result the broadening in speculative buying power was not surprising.

However, the limited response to the monetary situation was more or less of a surprise in many directions. Aside from scattered profit taking and hedge selling, pressure on lard was limited, while new buying power made its appearance on the set-backs.

Gyrations in grains, at times, had influence upon the market. Some support was tendered on advices of a satisfactory cash trade in hog products and decreasing lard stocks at Chicago. Some reports were that the Chicago supplies of lard were decreasing rapidly, but that the total stock is still considerably in excess of this time a year ago.

The hog run in the West was liberal, but at Chicago a deadlocked position between sellers and the packers materialized. The result was that the Government re-entered the market as a buyer of hogs this week, and the tone was firm. Top hogs at Chicago were up to 4.60c, and in some cases were held for better levels.

Lard Stocks Decrease.

Governmental distribution of pork to the needy in the East was assuming rather large proportions the past week and this may serve to bring about a reduction in the supplies of meat on hand. At the beginning of November, cold storage holdings of lard totaled 133,850,000 lbs., compared with 34,410,000 lbs. a year ago and a November 15-year average of 58,741,000 lbs. The stocks of meats were 604,886,000 lbs., against 509,599,000 lbs. a year ago and a five-year November 1 average of 530,629,000 lbs.

At Chicago, lard stocks during the first half of November decreased 6,257,000 lbs. to 7,903,000 lbs., comparing with 6,643,000 lbs. last year.

Official exports of lard for the week ended November 4 totaled 7,344,000 lbs., against 9,713,000 lbs. last year. Exports from January 1 to November 4 have been some 478,214,000 lbs., against 475,163,000 lbs. the same time last year. Exports of hams and shoulders, including Wiltshires, totaled 1,404,000 lbs. for the week, against 1,165,000 lbs. last year; bacon, including Cumberlands, 604,000 lbs., against 594,000 lbs.; pickled pork, 468,000 lbs., against 205,000 lbs.

PORK—Demand was better and the market steady to firm. Mess at New

York was quoted at \$16.50 per barrel; family, \$20.50 per barrel; fat backs, \$13.00@15.50 per barrel.

LARD—Demand was reported satisfactory, and there appeared to have been some export trade. At New York, prime western was quoted at 6.60@6.70c; middle western, 6.45@6.55c; city tierces, 5½@5½c; tubs, 7c asked; refined Continent, 6½@6½c; South America, 6½@6½c; Brazil kegs, 7@7½c; compound, car lots, 7c; smaller lots, 7½c.

At Chicago, regular lard in round lots was quoted at 55c over December, loose lard, 30c over December; leaf lard, 40c over December.

BEEF—Demand was fair, and the market was steady to firm. Mess at New York was nominal; packet, nominal; family, \$11.87½@12.75 per barrel; packet, nominal, extra India mess, nominal.

See page 32 for later markets.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Nov. 1, 1933, to Nov. 15, 1933 totaled 5,078,240 lbs.; tallow, 900,955 lbs.; greases, 186,800 lbs.; stearine, 116,400 lbs.

HOG SITUATION AT CHICAGO.

Trading in good grade butcher hogs on the Chicago stock yards has been at a standstill for more than a week, buyers holding these hogs for prices 15c to 25c higher than packers felt they could pay in the light of the outlet for fresh and cured meat and lard. At the end of the four-day market period of the current week, sellers were asking \$4.60 for the bulk of the supply, while packers continued to bid mostly around \$4.25 up to \$4.35, one lot selling at \$4.55.

About 35,000 good to choice grade hogs were being carried in the yards at the close of this period. The congestion at the end of the previous week was relieved by the purchase by the government of 19,000 hogs for the Federal Emergency Relief Corporation at the price asked by the sellers. On one day of the current week an additional 9,000 were purchased for this governmental agency.

All hogs bought by packers are subject to a processing tax of 50c per cwt. live weight, while those bought for the government to be used for relief carry no tax. For the first lot of hogs purchased (Continued on page 32.)

Quality Hogs Cut at a Loss

All weights of hogs this week showed a cutting loss based on the nominal cost of live hogs on the Chicago market. Prices were nominal for the reason that only limited numbers of hogs of the better grades were sold to packers, as sellers held these hogs at a price considered too high in the light of the outlet for fresh and cured meats and lard.

The deadlock between buying and selling interests began a week ago when sellers locked up their hogs rather than lower their asking prices. On Saturday of last week and Tuesday of the current week there were purchased for government account some 28,000 hogs at sellers' asking prices, for use by the Federal Emergency Relief Corporation.

Receipts at Chicago this week totaled

131,000 hogs and shipments only 1,700, believed to be the smallest in the history of the yards. Top for the week at \$4.60 was paid on Tuesday and Wednesday, with the low top of \$4.55 paid the other two days. The average ranged from \$4.45 to \$4.55 during the four-day period.

Seven principal markets received 387,000 hogs this week compared with 241,000 last week and 304,000 in the same period a year ago. Chicago received 40,000 more than last week and 16,000 more than in the same period a year ago.

The following test is worked out on the basis of live hog costs and green product prices at Chicago during the first four days of the current week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, representative costs and credits being used.

	160 to 180 lbs.	180 to 220 lbs.	220 to 250 lbs.	250 to 300 lbs.
Regular hams	\$1.28	\$1.27	\$1.26	\$1.30
Picnics	.37	.34	.32	.28
Boston butts	.32	.31	.31	.31
Pork loins	1.08	.97	.90	.82
Bellies, light	.07	.95	.69	.21
Bellies, heavy18	.50
Fat backs15	.27
Plates and jowls	.09	.11	.11	.14
Raw leaf	.12	.12	.12	.12
P. S. lard, rend. wt.	.77	.84	.77	.70
Spare ribs	.08	.08	.08	.08
Regular trimmings	.13	.12	.12	.12
Feet, tail, neckbones	.0404	.04
Total cutting value (per 100 lbs. live wt.)	\$5.25	\$5.15	\$5.05	\$4.89
Total cutting yield	68.00%	68.50%	70.00%	71.50%
Crediting edible and inedible offal values to cost of well finished live hogs plus all expenses, live weight, the following results are shown:				
Loss per cwt.	\$.04	\$.28	\$.25	\$.38
Loss per hog	.07	.56	.57	1.04

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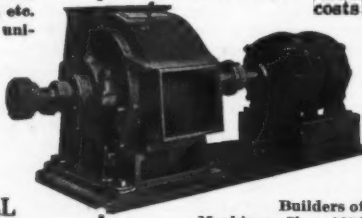
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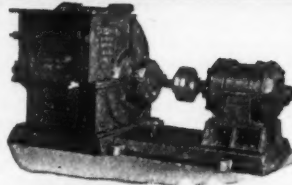
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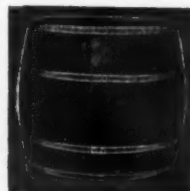
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Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The feature in the tallow market in the East the past week was the development of further export business as a result of favorable foreign exchange rates. The relative cheapness of the dollar made for a situation, it was said, where both England and the Continent were buyers of tallow at New York. Reports had it that tallow was shipped from the Pacific Coast to the Orient.

Indications were that fully 500,000 lbs. were worked to the United Kingdom and Continent from the East, while reports had it that a much larger business had been consummated. Prices secured were reported to have ranged from 3.80@4c f.a.s. Owing to the persistent advance in sterling, it was said that there was a good export inquiry in the market at 4c f.a.s., but that exporters were turning down bids, and holding for higher levels.

In the domestic trade, extra was reported to have sold at 3 1/4c f.o.b. New York, or 1/4c better than the previous sales. Producers were reported asking as high as 3 1/2@3 3/4c f.o.b. It was quite apparent that the foreign business had materially tightened up the market, and there were possibilities of additional substantial trades for export. At New York, edible was quoted at 4c nominal.

At Chicago, the market displayed a stronger tone, with a round lot of prime packer reported sold for export on a basis of 3 1/2c loose, f.o.b. Chicago, prompt. Additional inquiries were reported in the western market. At Chicago, edible was quoted at 3 1/2c; fancy, 3 1/2c; prime packer, 3 1/2@3 3/4c; No. 1, 3 1/2c; No. 2, 2 3/4c. Little business appeared to have passed in domestic trade, however.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, November-December shipment, was unchanged at 21s 6d. Australian good mixed at Liverpool, November-December, was unchanged at 21s.

STEARINE—Market was quiet but steady and quoted at 5 1/2@5 3/4c plant, New York. At Chicago, market was quiet but steadier. Oleo was quoted at 4 1/2c.

OLEO OIL—Routine conditions prevailed in this market, but reports circulated at times of some foreign interest. No particular export business was confirmed. At New York, extra was quoted at 5 1/2@6 1/4c; prime, 5 1/4@5 3/4c; lower grades, 5c.

At Chicago the market was quiet but firm. Extra was quoted at 5 1/2c.

See page 32 for later markets.

LARD OIL—Although consumer demand was moderate and limited to small lots, the market took on a better tone in line with raw materials. At New York, prime was quoted at 9 1/2c; extra winter, 8c; extra, 7 1/2c; extra No. 1, 7 1/4c; No. 1, 7c; No. 2, 6 1/2c.

NEATSFOOT OIL—Demand was moderate, but the market presented a firmer undertone. Pure at New York was quoted at 13c; extra, 7 1/4c; extra No. 1, 7 1/2c; cold test, 16 1/2c.

GREASES—The feature in the market for greases at New York the past week was the development of a good export interest and improvement in domestic demand. Business was put through in yellow and house at New York at 3c f.o.b., followed by sales of house grease at 3 1/2c f.o.b., an advance of 1/4@1/2c from the previous week.

Business passed in choice greases at 3 1/2@3 3/4c for export, and although it was difficult to secure quantities, indications were that export trade had totaled fairly large. Reports had it that further inquiries were in the market, but that producers were holding for higher prices.

At New York, house grease was quoted at 3 1/2c; yellow, 3 1/2@3 3/4c; A white, 3 1/2c; B white, 3 1/2c; choice white, 3 1/2@3 3/4c last sales abroad.

At Chicago, there was a little more activity and a stronger tone in greases. Yellow, 15 per cent acid, sold at 2 1/2c c.a.f. Chicago. At Chicago, brown was quoted at 2 1/2@2 3/4c; yellow, 2 1/2@3c; B white, 3 1/2c; A white, 3 1/4c; choice white, all hog, 3 1/2@3 3/4c.

By-Products Markets

Chicago, Nov. 16, 1933.

Blood.

Market showing a little more activity.

	Unit	Ammonia.
Ground and unground.....		\$2.00@2.25

Digester Feed Tankage Materials.

Demand slow. Trading light. Prices nominal.

	Unit	Ammonia.
Unground, 10 to 12% ammonia.....		\$1.70@1.75
Unground, 8 to 10% ammonia.....		1.75@2.00
Liquid stick.....		@1.00

Dry Rendered Tankage.

Both offerings and inquiries continue light.

Hard pressed and exp. unground per unit protein.....	\$.40@.45
Soft prod. pork, ac. grease & quality, ton.....	@20.00
Soft prod. beef, ac. grease & quality, ton.....	@18.00

Packhouse Feeds.

Market continues unchanged from last week.

	Per Ton.
Digester tankage meat meal.....	\$30.00
Meat and bone scraps, 50%.....	@35.00
Steam bone meal, 65%, special feeding per ton.....	@27.50
Raw bone meal for feeding.....	@35.00

Fertilizer Materials.

Market about unchanged.

High grd. ground, 10@12% am., \$1.70@1.75 & 10c Bone tankage, ungrd., low gd., per ton.....	@15.00
Hoof meal.....	@1.75

Bone Meals (Fertilizer Grades.)

Trading continues slow. Prices nominal.

Steam, ground, 3 @ 50.....	\$21.00@22.00
Steam, unground, 3 @ 50.....	19.00@21.00

Horns, Bones and Hoofs.

Market steady with last week.

Horns, according to grade.....	\$55.00@90.00
Mfg. shin bones.....	50.00@80.00
Cattle hoofs.....	@20.00
Just bones.....	@14.00

(Note—Pricing prices are for mixed carloads of unsorted materials indicated above.)

Gelatine and Glue Stocks.

Market continues quiet. Very little trading being done.

	Per ton.
Kip stock.....	\$10.00@12.00
Calf stock.....	12.00@15.00
Sinews, plizies.....	@10.00
Horn plths.....	16.00@17.00
Cattle jaws, skulls and knuckles.....	24.00@28.00
Hide trimmings (new style).....	4.00@6.00
Hide trimmings (old style).....	6.00@8.00
Pig skin scraps and trim, per lb.....	3@3 1/2c

Animal Hair.

Stocks are well cleaned up and no great volume of offerings are apparent.

Summer coil and field dried.....	@ 1 1/2c
Winter coil dried.....	@ 1 1/4c
Processed, black, winter, per lb.....	@ 6 1/2c
Processed, grey, winter, per lb.....	@ 6 1/4c
Cattle switches, each*.....	1 1/4@ 3 1/2

*According to count.

Renderers Plan Regional Organization

Representatives of the rendering industry throughout the United States met recently in New York City under the auspices of the Association of American Producers of Domestic Edible Fats, and formed a permanent organization under the title of that association, of which H. J. Schulte of Detroit is chairman. A meeting will be held in Chicago on December 7 to perfect permanent organization and to take further action upon a permanent code of fair trade practices for the rendering industry.

Preceding this meeting there will be regional meetings on November 22 in various areas, each of which will elect two directors to represent the area in

the organization. The designation of areas is as follows:

Regional Area 1.—New England Division, including the states of Maine, New Hampshire, Vermont, Massachusetts, Rhode Island and Connecticut.

Regional Area 2.—New York Metropolitan Division, including Northern New Jersey and part of New York state bounded by a line drawn north of Toms River, N. J., east of Trenton, N. J., east of Phillipsburgh, west of Matamoris, west of Binghamton, west and north of Syracuse, north of Troy, to the boundary line of regional area 1.

Regional Area 3.—Middle Atlantic Division, including area south of the line drawn from Toms River, including Trenton and Phillipsburgh, west of Matamoris, and including all of Pennsylvania east of a line drawn north and

Vegetable Oil Markets

WEEKLY REVIEW

Market Active—Trend Upward—Crude Higher—Distribution Better Than Expected—Monetary Developments Chief Factor—Sentiment Generally Bullish.

A moderately active market and an upward trend featured cottonseed oil futures the past week. Outside interest was of a more general character, and the market responded to enlarged buying power, notwithstanding profit taking and increased hedge selling on the swells. Higher crude markets and better than expected distribution, as indicated by the government report, had some influence, but in the main monetary developments were the chief incentives. Sentiment was bullishly inclined generally, but there was a disposition to go slow, especially on upturns.

The drastic depreciation of the dollar and sharply advanced gold and silver prices, both here and abroad, with a resultant sharp advance in foreign exchange rates against the dollar created more or less inflationary buying in oil, as well as in the other commodity markets. Strength in allied quarters and decreasing lard stocks were added stimulating factors.

A constant watch was kept on the developments at Washington. All indications from this quarter pointed to persistent efforts to raise commodity values. Few cared to press the oil market, even though there was gossip at times of a possible addition of nearly 250,000 bbls. to the already huge carryover at the beginning of the season.

Consumption Up.

Liquidation was apparent at times in the nearby deliveries, but refiners' brokers were buyers of the nearby against sales of the futures, transferring hedges. Speculative buying went mostly into the distant months. At the same time, new hedge selling appeared to be concentrated on the May delivery.

October consumption, 257,297 bbls., exceeded all expectations, and compared with 218,804 bbls. the same time last year. Distribution for the three months this season has been about 730,000 bbls., compared to around 833,000 bbls. the same time last season. An offsetting feature to the satisfactory consumption, however, were seed receipts, which made a satisfactory showing compared with the previous season. However, ginnings of cotton to date have been well in excess of the same time last season, and it is entirely possible that some quantity of seed was carted back to the farm in anticipation of governmental developments.

Crude Prices Higher.

There is little prospect of any shortage of cotton oil. Visible supply at the beginning of November totaled 2,771,000 bbls., against 2,615,000 bbls. the same time a year ago.

There has been some firming in lard, but not to the extent of having any considerable bearing on the oil situation. The hog market has been somewhat deadlocked, with packers and sell-

ers at Chicago apart in their ideas. The hog situation is being watched closely. There has been some export business in tallow and greases made possible by the strength in exchange rates. Tallow showed a firming tendency, but was still materially below crude cotton oil, so that soap kettle possibilities for oil appear remote at the moment.

In the Southeast and Valley, crude oil rose to 3½c sales and bid. In Texas, crude was 3½c sales and bid. Mills continue to hold for higher prices in many cases, but the leading refining interests are well supplied at the moment, and apparently took hold of crude only when satisfactory hedging facilities were available.

It appeared as though there was a little more uncertainty in refining quarters as to the ultimate outcome of the Washington schemes and monetary plans. The result was that there appeared to be a little more refiners' use of the futures market as an insurance against possible unforeseen conditions materializing.

COCOANUT OIL—There was no particular betterment of interest in this market, and prices continued more or less nominal. The undertone was firmer in line with strength in other oils and greases. At New York, coconut oil tanks were quoted at 3c. At the Pacific coast tanks were quoted at 2½c.

CORN OIL—Demand was a little better, and sales of 2 or 3 tanks were reported at 4c f.o.b. Chicago. Strength in cotton oil appeared to have helped the tone in this market somewhat.

SOYA BEAN OIL—Conditions were nominally unchanged. Demand was not active, and prices were quoted at 6c nominal f.o.b. mills.

PALM OIL—A difficult situation surrounded this market. Cabled offerings were few and firm, the result of enhancement in exchange rates. Soaper demand was quiet, and the market generally appeared to be a dull affair. At New York, shipment Nigre was quoted at 3.45@3.50c; 20 per cent acid for shipment, 3.40c; Sumatra oil, 3.15@3.40c according to seller.

PALM KERNEL OIL—Nominal.

OLIVE OIL—Demand was moderate, but the market had a strong undertone aided somewhat by strength in exchange rates. At New York, little or no spot foots were reported available, and the market was quoted at 6½@7c. Shipment foots were quoted at 6½c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Trade was quiet, but the market was steadier with other oils and quoted 3½@4c f.o.b. southern mills.

COTTONSEED OIL—Spot demand was moderate, but there was no pressure of supplies, and prices firmed with futures. Southeast and Valley crude reported 3½c sales and bid; Texas, 3½c sales and bid.

Market transactions at New York:

Friday, November 10, 1933.

Spot	—Range—			Closing—
	Sales.	High.	Low.	Bid. Asked.
Nov.				465 a 485
Dec.	1	475	475	475 a 479
Jan.				488 a 490
Feb.				490 a 505
Mar.	6	511	508	507 a 510
Apr.				507 a 520
May	17	528	523	524 a 523
June				520 a 545

Sales, including switches, 24 contracts. Southeast crude, 3½c bid.

Saturday, November 11, 1933.

Spot	Nov.	Dec.	Jan.	Feb.	Mar.	Apr.	May	June
	462 a 480	475 a 477	488 a 490	490 a 505	508 a 510	510 a 525	522 a 525	525 a 540

Sales, including switches, 2 contracts. Southeast crude, 3½c bid.

Monday, November 13, 1933.

Spot	Nov.	Dec.	Jan.	Feb.	Mar.	Apr.	May	June
	465 a 480	478 a 481	492 a 496	492 a 505	510 a 511	510 a 525	528 a 530	530 a 545

Sales, including switches, 32 contracts. Southeast crude, 3½c bid.

Tuesday, November 14, 1933.

Spot	Nov.	Dec.	Jan.	Feb.	Mar.	Apr.	May	June
	475 a 490	488 a 491	502 a 508	503 a 518	520 a 525	525 a 535	537 a 538	540 a 555

Sales, including switches, 74 contracts. Southeast crude, 3½c sales.

Wednesday, November 15, 1933.

Spot	Nov.	Dec.	Jan.	Feb.	Mar.	Apr.	May	June
	465 a 480	479 a 482	493 a 499	495 a 515	512 a 512	515 a 525	529 a 529	530 a 545

Sales, including switches, 27 contracts. Southeast crude, 3½c bid.

Thursday, November 16, 1933.

Nov.	Dec.	Jan.	Feb.	Mar.	Apr.	May	June
470 a 485	484 a 483	496 a 498	500 a 510	514 a 520	518 a 530	532 a 533	535 a 548

See page 32 for later markets.

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were irregular the latter part of the week, advancing on rumors of monetary developments at Washington and reacting on December liquidation. Cash lard trade is good and meat demand moderate. Hog trading at Chicago still is deadlocked, sellers asking \$4.60 top.

Cottonseed Oil.

Cotton oil was moderately active and very steady, being influenced mostly by outside developments. Trade is mixed; hedge pressure limited; cash demand moderate. Southeast and Valley crude, 3½c lb. bid; Texas, 3½c lb. bid.

Closing quotations on bleachable prime summer at New York, Nov. 17:

Nov., \$4.50@4.75; Dec., \$4.60@4.65; Jan., \$4.72@4.82; Feb., \$4.75@4.92; Mar., \$4.95 sale; Apr., \$4.95@5.10; May, \$5.08@5.14; June, \$5.10@5.25.

Tallow.

Tallow, extra, 3½c f.o.b.

Stearine.

Stearine, 5½@5½c.

Friday's Lard Markets.

New York, Nov. 17, 1933. — Lard, prime western, \$6.30@6.40; middle western, \$6.15@6.25, tax included; city, 5½@5½c; refined Continent, 6¼@6¼c; South American, 6½@6½c; Brazil kegs, 6¾@7c; compound, car lots, 7c, tax excluded.

WEEKLY LARD EXPORTS.

Lard exports for the week ended November 11, 1933, totaled 7,087,965 lbs. In addition there was exported from Chicago to the United Kingdom 1,370,000 lbs., making a total of 8,457,965 lbs. Exports for the same period a year ago totaled 10,372,055 lbs. Of the quantity exported during the week ended November 11, 3,929,830 lbs. went to United Kingdom exclusive of the 1,370,000 lbs. shipped direct from Chicago; 3,001,335 lbs. to the Continent, 65,000 lbs. to South and Central America and 91,800 lbs. to the West Indies.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Nov. 15, 1933.

Both ground and unground tankage sold this week at \$2.00 & 10c, f.o.b. New York and local points, and there is still plenty to be had at this price. South American is held at \$2.75 & 10c and upward, c.i.f. U. S. ports.

Ground dried blood sold at \$2.25 per unit f.o.b. New York with some outside lots being sold at lower prices f.o.b. shipping points. The South American is held at about \$2.90 c.i.f.

Dry rendered tankage is lower in price, keeping in step with many other packing house by-products.

Foreign bone meals are higher in price due to the foreign exchange situation. Higher prices in both sulphate of ammonia and nitrate of soda may be looked for in the near future.

CHICAGO HOG SITUATION.

(Continued from page 27.)

chased by the government it is estimated the cost was in the neighborhood of \$10.50 per head, or a total cost of around \$200,000. Had these hogs been sold to packers there would have been a tax of \$22,800.

Armour and Company, the Illinois Meat Co., Roberts and Oake, Agar Packing & Provision Co. and Hygrade Food Products Corporation participated in the slaughter of the government hogs referred to.

Long regarded as the base market for the country, prices at other points to a great extent have been determined by the quotations established at Chicago. During the period of the deadlock, however, other points appeared to work independently, with the price trend sharply downward. This placed the Chicago price level far above practically all other points.

Larger packers have continued to receive some of their supply of hogs direct. These were supplemented by purchases of packing sows, pigs and extremely light or extremely heavy butchers not included in the grades on which the deadlock prevailed. Many small packers, and even city butchers who had never received direct hogs before, were in receipt of considerable supplies because of their inability to purchase on the local market at prices in line with those for meat.

The deadlock found its origin in a determination on the part of commission men to secure higher prices for hogs for their farmer customers. Country points were requested to reduce shipments, but in spite of this Chicago received 40,000 more hogs this week than a week earlier, and 16,000 more than at the same time a year ago, while shipments were small, on the last day of the current period being the smallest in the history of the Chicago yards.

BRITISH PORK CONTROL.

Cured pork import licenses constitute the next step in the British program to foster the home pork industry, according to the American Agricultural Attache at London. Indications are that the British authorities are still hoping to have exporting countries meet the new import limitations by agreement, but are prepared to control imports by license if it is deemed necessary for the success of the domestic production scheme.

Definite information is still lacking with respect to the several allocations to exporting countries. Reports indicate that the present foreign allocation is on the basis of about 862,000,000 pounds annually. To bring total national supplies into line with the domestic production plan, it is estimated that the foreign allotment should be about 728,000,000 pounds annually, a reduction of nearly 16 per cent.

The position of the United States in the new allotment has not yet been made clear.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Nov. 17, 1933. — Demand better for A. C. hams and some improvement in the picnic trade. Pure lard firm. General market firm with shipments limited.

Friday's prices were as follows: Hams, American cut, 69s; hams, long cut, 78s; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 63s; Wiltshires, unquoted; Cumberlands, exhausted; Canadian Wiltshires, 70s; Canadian Cumberlands, 64s; spot lard, 53s 6d.

LIVERPOOL PROVISION MARKETS.

Arrivals of Continental bacon in the United Kingdom during the week ended November 2, 1933, totaled 59,986 bales compared with 59,830 bales the previous week and 87,524 bales at the same time a year ago. Prices of first quality product at Liverpool are quoted as follows:

	Nov. 2, 1933.	Oct. 26, 1933.	Nov. 2, 1932.
American green bellies.....	\$13.64	\$13.44	\$ 8.26
Danish green sides.....	15.82	15.42	7.79
Canadian green sides.....	13.54	13.13	7.35
American short cut green hams.....	14.57	14.17	9.67
American refined lard.....	7.50	7.46	7.02

BRITISH PROVISION IMPORTS.

Liverpool provision imports during Oct., 1933, reported by Liverpool Provision Trade Association:

	Oct. 1933.
Bacon (including shoulders) cwts.....	12,199
Hams, cwts.....	29,585
Lard, tons.....	1,181

The approximate weekly consumption ex Liverpool stocks is given below:

	Bacon, cwts.	Hams, cwts.	Lard, tons.
October, 1933.....	2,464	6,825	275
September, 1933.....	3,445	8,425	447
October, 1932.....	818	4,973	564

GERMAN HOGS AND LARD.

Top hogs in Berlin were quoted at \$15.05 per cwt. the week ended November 2, 1933, compared with \$15.14 the previous week and \$8.43 at the same time a year earlier. Lard in tins at Hamburg was quoted at \$13.37 per cwt. compared with \$12.87 the previous week and \$8.06 at the same time a year ago.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Nov. 17, 1933, show exports from that country were as follows: To the United Kingdom, 84,627 quarters; to the Continent, 7,815. Exports the previous week were: To England, 150,981 quarters; to Continent, 5,071.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the five days ended November 10, 1933, were 3,570,000 lbs.; previous week, 3,404,000 lbs.; same week last year, 4,743,000 lbs.; from January 1 to November 10 this year, 195,060,000 lbs.; same period a year ago, 169,254,000 lbs. Shipments of hides from Chicago for the five days ended November 10, 1933, were 3,516,000 lbs.; previous week, 4,286,000 lbs.; same week last year, 7,308,000 lbs.; from January 1 to November 10 this year, 223,773,000 lbs.; same period a year ago, 214,858,000 lbs.

Hide and Skin Markets

Chicago.

PACKER HIDES—There was an active trade in packer hides this week at higher prices. Three packers sold about 100,000 late Oct. and early Nov. hides. Native and branded steers advanced a half-cent over last week's prices. All cow descriptions sold a half-cent over the prices paid in limited sales late last week, or a full cent over prices paid early last week, with extreme light native steers following light cows.

While the sharply advancing prices on Exchange futures brought in buying for delivery against Exchange contracts on a rather large scale, there was considerable business also reported going to tanners. Market appears firm at present, with a fairly good tanner interest in hides, and the possibility that light cows may do slightly better.

At the opening of the week, one packer sold 7,000 Nov. hides, including 1,500 native steers at 10½¢, 2,500 butt brands 10½¢, 2,000 Colorado 10c, and 1,000 northern light native cows 10c.

On the following day another packer sold 38,000 Oct.-Nov. hides same basis, including 9,000 native steers at 10½¢, 8,000 butt branded steers 10½¢, 5,000 heavy Texas steers 10½¢, 5,000 Colorado 10c, 3,000 heavy native cows 9½¢, 3,000 light native cows 10c, and 4,000 branded cows 9½¢.

The first packer followed with 15,400 more Nov. hides at same prices for native, butt branded and heavy Texas steers, Colorado, heavy native cows and branded cows, and finally 1,000 River point light native cows to a tanner at 10½¢, with northern points at 10c.

Later, a third packer reported having sold 35,000 Oct.-Nov. hides quietly a day or two earlier, same basis; also 2,000 native bulls at 6½¢, or ½¢ up.

Packers moved a good week's kill of hides this week, and market appears steady to firm, despite the easiness in all commodity markets late this week, but the market continues more or less at the mercy of outside influences.

SMALL PACKER HIDES—Local small packer all-weights being quoted nominally 9½¢@10c for natives and 9¢@9½¢ for branded, but best bids available 8½¢ for natives and 8c for branded at present.

Local small packer association sold 700 Nov. native steers at 10½¢, 700 Colorado 10c, 1,000 light native cows 10c, 900 branded cows 9½¢, and a car Oct.-Nov. bulls at 6½¢ for natives and 6c branded.

FOREIGN WET SALTED HIDES—Prices in the South American market have fluctuated widely due to the uncertain movements of exchange rates. Some 20,000 frigorifico steers were reported early equal to 10½¢@10½¢, c.i.f. New York, and 4,000 LaPlatas at \$22.00 equal to around 10c. Later 4,000 Anglos sold at \$22.25 or 11c, and another sale reported at \$23.00 or about 11c.

COUNTRY HIDES—Offerings of country hides more plentiful and trading more active. Market strong on spots, with buyers more cautious in other directions. All-weights quoted 8½¢@8½¢, selected, delivered Chicago. Heavy steers and cows around 7½¢, nom. Buff weights sold at 8½¢,

trimmed, and asking 9c. Sales of extremes reported early at 9½¢; later some untrimmed sold at 9½¢, and finally a car trimmed extremes reported at 10c, or on a parity with packer light cows; market quoted 9½¢@10c. Bulls around 5c, flat. All-weights branded 6½¢, flat, less Chicago freight.

CALFSKINS—Packer calfskins firm and well sold up to November 1st, except for probably some odd lots held by one packer. As previously reported, one packer sold Oct. northern preferred point carskins last week, 20,000 at 19½¢ for neavies 9½/15-lb. and 10c for lights under 9½-lb. Later, 6,000 Oct. Milwaukee light average skins sold at 15½¢ for all-weights, a similar ½¢ advance.

Chicago city calfskins quoted nominally 13c for 8/10-lb., and 16c for 10/15-lb., with last sale a car Detroit cities at 16c for heavies; higher prices talked by collectors but offerings light. Outside cities 8/15-lb. quoted around 14½¢; mixed cities and countries, 13@15½¢; straight countries, 9½¢@10c. Last sale of Chicago city light calf and deacons 90c.

KIPSKINS—Packer October kipskins fairly well cleaned up earlier, with last trading at 14c for northern natives, 13c for northern over-weights; southern a cent less, and branded 10½¢@11c.

Chicago city kipskins available at 13c, although offerings light; reports of trading at this figure apparently lack confirmation. Outside cities around 12c, mixed city and country lots 11c, and straight countries 8½¢@9c.

Packer regular slunks 70c last paid and bid, 80c asked.

HORSEHIDES—Market continues about steady, with choice city renderers quoted \$3.25@3.50, mixed city and country lots \$2.75@3.00.

SHEEPSKINS—Dry pelts quoted 14@16½¢ for full wools, 9@10c for short wools, and 7@8c for pieces and torn skins. Accumulation of shearlings very light, with most packers pulling the No. 1's; quotations vary from 65¢@70c for No. 1's, 50¢@62½¢ for No. 2's, and 40¢@50c for clips, with inside prices reported readily obtainable, if offered. Pickled skins moved in a large way, with 35,000 to 40,000 reported sold at \$4.62½ per doz. straight run of packer lamb at Chicago, Oct. and Nov. skins; sales reported in another direction at \$4.50 per doz. Last reported trading at New York at \$4.50 per doz. straight run. Packer woolled lambs quoted around \$2.00 per cwt. live lamb at Chicago. Outside small packer lamb pelts \$1.00@1.10.

New York.

PACKER HIDES—Market quiet and well sold up to end of October; last trading previous week at 10½¢ for June to Oct. butt branded steers, and 10c for Colorado.

CALFSKINS—Some quiet trading reported early on calfskins, at \$1.15 for collectors' 5-7's, \$1.60@1.70 for 7-9's and \$2.30@2.40 for 9-12's, with a little more reported paid for choice skins. Stocks fairly well sold up and market nominally 5¢@10c higher. Bids at 5c higher reported since declined for the heavier skins.

N. Y. HIDE FUTURE PRICES.

Saturday, Nov. 11, 1933—Close: Dec. 9.70b; Mar. 10.70@10.80; June 11.20@11.25; Sept. 11.50@11.65; sales 6 lots. Closing 5 points lower to 15 higher.

Monday, Nov. 13, 1933—Close: Dec. 9.90 sale; Mar. 10.86@10.95; June 11.45 sale; Sept. 11.85 bid; sales 52 lots. Closing 16@35 points higher.

Tuesday, Nov. 14, 1933—Close: Dec. 9.90@10.05; Mar. 10.87@11.00; June 11.46@11.50; Sept. 11.75@11.80; sales 67 lots. Closing 1 point higher to 10 lower.

Wednesday, Nov. 15, 1933—Close: Dec. 9.65b; Mar. 10.70@10.75; June 11.35 sale; Sept. 11.70@11.80; sales 30 lots. Closing 5@25 points lower.

Thursday, Nov. 16, 1933—Close: Dec. 10.20n; Mar. 11.20@11.30; June 11.85@11.90; Sept. 12.20b; sales 40 lots. Closing 50@55 points higher.

Friday, November 17, 1933—Close: Dec. 9.90n; Mar. 10.90 sale; June 11.50@11.55; Sept. 11.80b; sales 40 lots. Market closing 30 to 40 points lower.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended Nov. 11, 1933:

Week Ending	New York	Boston	Phila.
Nov. 11, 1933.....	48,003
Nov. 4, 1933.....	7,406	3,400
Oct. 28, 1933.....	23,549	2,058	17,939
Oct. 21, 1933.....	71,383
	1,398,949	81,387	89,891
Nov. 12, 1932.....	12,781	2,337
Nov. 5, 1932.....	25,075	628
	511,509	48,210	104,880

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Nov. 17, 1933, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Nov. 17.	Prev. week.	Cor. week, 1932.
Spr. nat. strs.	10½¢@11a	10	7
Hvy. nat. strs.	@10½	@10	@ 6½
Hvy. Tex. strs.	@10½	@10	@ 6½
Hvy. butt brand'd strs.	@10½	@10	@ 6½
Hvy. Col. strs.	@10	@ 9½	@ 6
Ex-light Tex. strs.	@ 9½	8½¢@ 9	@ 5½
Brand'd cows.	@ 9½	8½¢@ 9	@ 5½
Hvy. nat. cows.	@ 9½	8½¢@ 9	5½¢@ 6
LA. nat. cows.	@10½	9	@ 9½
Nat. bulls.	@ 6½	@ 6	@ 4
Brand'd bulls. 5½¢@ 6n	@ 6n	@ 5n	@ 3½
Calfskins	15 @19½	15 @19½	8½¢@10½
Kips, nat.	@14	@14	@ 8½
Kips, or wt.	@13	@13	@ 7½
Kips, brand'd. 10½¢@11	10½¢@11	6	@ 6½
Slunks, reg. 70	@80	70	@80
Slunks, hris. 40	@50	40	@50

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.			
Nat. all-wts. 9½¢@10n	8½¢@ 9n	@ 5½	
Branded 9	@ 9½n	@ 5n	
Nat. bulls.	@ 8½	@ 6n	@ 4
Brand'd bulls.	@ 5½n	@ 5n	3 @ 3½n
Calfskins	13 @16n	12½¢@16n	7 @ 8½
Kips	@13ax	12½¢@13n	@ 7½
Slunks, reg. 60	@65	60 @65n	30 @35
Slunks, hris. 30	@35n	30	@25n

COUNTRY HIDES.			
Hvy. steers.	@ 7½	@ 7	3¼¢@ 3¼
Hvy. cows.	@ 7½	@ 7	3¼¢@ 3¼
Butts	8½¢@ 9	7½¢@ 8	@ 4½
Extremes	9½¢@10	8½¢@ 9	5 @ 5½
Bulls	@ 5	@ 5	@ 2¼
Calfskins	9½¢@10	9	@ 10
Kips	8½¢@ 9	8	@ 8½
Light calf. 50	@60n	50 @60n	@25n
Deacons	50 @60n	50 @60n	@25n
Slunks, reg.	@20n	@20n	@10n
Slunks, hris.	@10n	@10n	@ 5n
Horsehides ..	2.75@3.50	2.75@3.50	1.75@2.5n

SHEEPSKINS.			
Pkr. lambs.
Sml. pkr.
Lambs	1.00@1.10	1.00@1.10	40 @45
Pkr. shearings. 65	@70	@75	60 @65
Dry pelts.	14 @16½	15 @16½	@ 6

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Nov. 16, 1933.

CATTLE—Compared with close last week: Increased receipts on top of excessive marketings for past two weeks or more, together with extremely sluggish dressed beef trade, forced fat steers and long yearlings 50c lower on strictly good and choice offerings. Common and medium grades scaling 1,000 lbs. downward are about 25c off. All grades of weighty steers shared the decline, the downturn forcing values to a new low for the year and consequently a new low in years. Only strictly good and choice 600- to 900-lb. heifer and mixed yearlings got competition, all killers discriminating against cattle scaling 1,000 lbs. upward. Extreme top, \$6.40, was paid for 719-lb. heifers; numerous loads, \$5.75@6.35; best long yearlings, \$6.00 early and \$5.50 late; prime 1,436-lb. averages, \$5.75. There were very few for heavy steers above \$5.25, bulk scaling over 1,400 lbs. selling mostly at \$3.75@4.50; practically all she stock lost 50@75c; bulls, weak to 25c lower; vealers, \$2.00 lower.

HOGS—Compared with close last week: Better grades, scaling 200 to 290 lbs. upward are being held for \$4.60, a dime higher. Accumulation since Tuesday was still unsold at a late hour Thursday, the carry-over being estimated at 35,000 head. Lightweight, light lights, pigs, and packing sows have been well cleaned up and are closing slightly lower than last Friday. Desirable 140 to 200 lbs., \$4.00@4.55; few 300 to 360 lbs., \$4.00@4.40; most pigs, \$3.50@3.75; bulk packing sows, \$3.25@3.65.

SHEEP—At mid-week fat lambs showed some activity and prices advanced 15@25c, but were erased the following day, and previous prices were reinstated on the close leaving the general trade around steady with last week's close. Fat sheep were scarce and advanced 15@25c. Top for week on fat lambs was \$7.15, paid sparingly; bulk better kinds, \$6.75@7.00, discrimination against over weights being evident. Native throwouts declined moderately, bulk selling at \$4.75@5.25; a few loads clipped lambs, \$5.50@6.00; odd lots yearlings, \$5.00@5.50.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Nov. 16, 1933.

CATTLE—All classes of cattle showed declines in price the past week, a customary accompaniment to the advent of the game and poultry season. Compared with previous week's close, steers sold 25@40c, spots, 50c lower; mixed yearlings and heifer, 25c or more lower; beef cows, 25@50c lower; low cutters and sausage bulls, 25c lower; vealers, \$1.25 lower. Top yearling steers, 825-lb. average, brought \$6.15; best matured steers, \$5.15, with bulk of steers going at \$3.75@5.50. Bulk of mixed yearlings and heifers cashed at \$3.50@5.50, with top for heifers and mixed yearlings stopping at \$6.00. Top beef cows scored \$3.50; majority, \$2.00@2.75; bulk low cutters, \$1.00@1.50. Sausage bulls topped at \$2.75 early in the week; closing top, \$2.60. Vealers dropped from an early top of \$6.50 to a closing peak of \$5.50.

HOGS—Compared with last Friday, today's hog market was 5@10c lower; pigs, 15@40c higher. Top for week was \$4.30, with the Thursday top \$4.20. Bulk of hogs finished at \$4.10@4.20; packing sows, \$3.00@3.35.

SHEEP—Fat lambs ruled steady to strong for the period, a few choice lambs selling at \$7.00 late. Bulk realized \$6.50@6.75. Clipped lambs cashed at \$6.00@6.15; fat ewes, \$2.00@2.75.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Nov. 16, 1933.

CATTLE—All classes of slaughter cattle met a slow draggy trade this week, and rather sharp price discounts were effected on all grades and weights. Light yearling steers scaling under 1,000 lbs. met the best outlet, and values on these were reduced 25@50c. Long yearlings and matured steers declined 50@75c as compared with last Friday. Choice 906-lb. yearlings scored \$6.00 for the week's extreme top, while several loads of choice quality went at \$5.25@5.65. Most of the fed steers and yearlings cleared from \$3.25@5.00, with bulk of those scaling 1,200 lbs. and above under \$4.50. Fed heifers and

mixed yearlings are 25@50c off, while slaughter cows ruled 10@25c lower, with most of the decline on fat cows. Bulls were scarce and the few offered sold at steady to weak levels. Vealers were under pressure, and closing values are around \$1.00 under a week ago, with the late top at \$5.00.

HOGS—Trade in hogs has been fairly active all week, with big packers rather aggressive buyers at all times. Values are generally 5@10c higher than last Friday, with the late top of \$4.10 paid freely for choice 190- to 260-lb. weights. Better grades of 180- to 325-lb. averages sold from \$3.95@4.10, while most of the 140- to 170-lb. weights ranged from \$3.50@4.00, according to weight and finish. Packing sows advanced 10@15c, with \$2.75@3.35 taking the bulk.

SHEEP—Trade in fat lambs was dull at the close, and final rates are 15@25c lower than last week's close. The week's top of \$6.85 was paid for choice natives, fed lambs and rangers, while bulk cleared from \$6.50@6.85. The late decline, however, left closing top at \$6.70. Mature sheep were scarce, and prices ruled strong to 25c higher, with best fat ewes selling up to \$2.90 and the bulk from \$2.75 down.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Nov. 16, 1933.

CATTLE—Fed steers and yearlings met with a very uneven market during the week. Yearlings and light steers under 850 lbs. are very little changed, but other weights are mostly 15@25c lower, with instances off more on weights over 1,150 lb.; heifers held about steady. Cows lost fully 25c and closed dull at the decline. Bulls are 25@50c lower, and vealers 50c lower. Choice weighty steers sold at \$5.25; medium weights, \$5.35; long yearlings, \$5.55; a few lots mixed yearlings, \$5.60@5.80.

HOGS—Compared with last Saturday, hog prices weak to 10c lower. Thursday's top, \$4.05; bulk, 180 to 250 lbs., \$3.90@4.00; 250 to 350 lbs., \$3.50@4.00; 140 to 180 lbs., \$3.50@4.00; sows, \$3.00@3.40; stags, \$2.00@2.75.

SHEEP—Compared with last Friday, lamb prices are 25@35c lower; matured sheep, fully steady. Thursday's bulk sorted range native and fed woolled lambs sold at \$6.50; fed clipped lambs, up to \$5.55; fed yearlings, up to \$5.25; ewes, up to \$2.85.

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ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Nov. 15, 1933.

CATTLE—Trend of the livestock trade has been generally downward this week, some prices showing considerable decline. Desirable lightweight steers and yearlings suffered very little loss, these now going at \$5.00@5.75; heavier weights, downward to \$4.00; common steers, \$2.00@3.00; common to choice heifers, \$2.00@5.00; beef cows, \$2.00@2.50; low cutter and cutter cows, \$1.00@1.75; common to medium bulls, \$1.85@2.65. Better grade vealers are selling at \$4.00@4.50, with late bids at \$4.00 down.

HOGS—Increased receipts brought about a 15@20c decline on hog classes, good to choice 160- to 250-lb. hogs now going at \$3.90@3.95; 250 to 350 lbs., \$3.50@3.90; light lights, \$3.25@3.75; pigs, around \$3.00; most packing sows, \$3.00@3.40; bigweights, down to \$2.75.

SHEEP—Slaughter lambs are 35@50c lower than a week ago, fat lambs going to packers today at \$6.25@6.40; throwouts, around \$4.00. Common throwouts sold largely at \$4.00; slaughter yearlings, \$3.50@4.50; fat ewes, \$1.50@2.25.

SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Nov. 16, 1933.

CATTLE—Major buying interests complained of glutted markets this week and generally forced lower price revisions. Heavy and medium weight heaves ruled fully 50c lower, long yearlings and light steers declined mostly 25c and some light yearlings showed less downturn. Choice long yearlings topped at \$5.75, a few loads made \$5.25@5.50, and on late rounds the majority of grain feds turned at \$4.00@5.00. Lower grade cows and desirable fed light heifers held close to steady, but other she stock finished 25@50c lower. Load lots of good heifers earned \$5.00, beef cows bulked at \$2.25@2.75, and most low cutters and cutters cashed at \$1.75@2.25. Bulls weakened and closed at \$2.25 down for medium grades. Vealers declined 50c, and the late practical top stood at \$5.50.

HOGS—Increased receipts found a broad local packer demand. Despite a negligible outside inquiry and a weak trend to eastern dressed pork trade, butchers showed little price changes since last Friday. Packing sows reflected a 15@25c advance. Thursday's top held at \$4.05, while bulk of 160- to 330-lb. weights ranged \$3.80@4.00. Good and choice 330- to 375-lb. heavies scored \$3.50@3.80, with light lights mainly \$3.50@3.75. Packing sows moved readily at \$3.00@3.50.

SHEEP—Bearish outside influences measurably weakened local fat lamb trade, and late sales were made around 10@25c below last Friday. The late majority of good to choice fat woolled lambs cashed around \$6.35@6.65; top, \$6.65; week's top, \$6.85; 98- to 112-lb. offerings, \$5.25@6.00; fed clipped lambs, 85 to 94 lbs., largely \$5.50@5.60 late. Week's top, \$5.85. Aged sheep ruled strong to 25c higher. Late sales of choice 136-lb. slaughter ewes were noted at \$2.90.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Nov. 16, 1933.

CATTLE—All classes of cattle were under pressure throughout the week, a few best light yearlings and some common steers were about 25c lower, but rank and file of the steers and yearlings sold fully 50c off, with extremes more. Cows finished 25@50c lower, beef grades off most; bulls, 10@25c lower; vealers, \$1.00@1.50 lower. Choice 851- and 943-lb. yearling steers and odd head heifers topped at \$5.50; strictly choice kinds absent; bulk native fed steers and yearlings, \$4.00@5.25; westerns, mostly \$2.90@4.00; load lots medium heifers, \$3.75@4.35; beef cows, \$2.00@2.75; cutter grades, \$1.35@1.85; bulls, \$2.00@2.25; top vealers today, \$5.00; others, \$3.00 down.

HOGS—Although receipts were greatly enlarged locally, showing over a 40 per cent increase over the week before, trading has been rather active on hogs. Light and medium weight butchers show little if any change from late last week, but strong weight and heavy butchers are 10@15c higher and sows fully 25c higher. Bulk of desirable hogs, all weights under about 300 lbs., brought \$4.00@4.05 today, with quite a sprinkling of sales at \$4.10. Extreme heavies, averaging 350 to 375 lbs., sold at \$3.90; most sows, \$3.00@3.35; top light sows, \$3.40.

SHEEP—Prices followed a steady trend on sheep and lambs all week until today when the market sagged unexpectedly, and most sales were made at a 15@25c decline for the week. Native woolled lambs brought \$6.70 as top today; a few loads of plain quality sorted range lambs, \$6.25@6.40. Receipts were mostly clipped lambs selling at \$5.75@6.00. Shorn yearlings averaging 98 lbs. brought \$5.25 during the week. Best slaughter ewes \$2.00@2.50.

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Nov. 16, 1933.

Liberal receipts and slowly declining prices featured the hog trade at 22 concentration points and 7 packing plants in Iowa and Minnesota the past week. Current quotations are mostly 10@15c under last Saturday. Quality of receipts has been good, with 190- to 240-lbs. weights predominating. Late bulk 190- to 260-lb. averages, \$3.70@3.85; long haul loads, to \$4.00; most 160- to 180-lb. weights, \$3.50@3.85; 270- to 340-lb. weights, \$3.45@3.85; light and medium packing sows, \$2.85@3.35.

Receipts of hogs unloaded daily at these 22 concentration points and 7 packing plants for the week ended Nov. 16, were as follows:

	This week.	Last week.
Fri., Nov. 10.....	27,700	21,400
Sat., Nov. 11.....	16,500	14,000
Mon., Nov. 13.....	39,400	31,800
Tues., Nov. 14.....	19,700	13,800
Wed., Nov. 15.....	35,800	25,000
Thurs., Nov. 16.....	45,500	42,300

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top livestock price summary, week ended Nov. 9, 1933:

BUTHER STEERS.

Up to 1,050 lbs.	Week ended Nov. 9.	Prev. week.	Same week, 1932.
Toronto.....	\$ 4.65	\$ 4.80	\$ 4.50
Montreal.....	3.50	3.50	4.25
Winnipeg.....	3.50	3.25	4.00
Calgary.....	2.75	2.80	3.15
Edmonton.....	2.75	2.50	3.50
Prince Albert.....	2.25	3.00	3.00
Moose Jaw.....	3.00	3.00	3.00
Saskatoon.....	2.25

VEAL CALVES.

	Week ended Nov. 9.	Prev. week.	Same week, 1932.
Toronto.....	\$ 7.50	\$ 7.50	\$ 6.50
Montreal.....	6.50	7.00	6.75
Winnipeg.....	5.00	5.00	5.00
Calgary.....	2.50	2.50	3.75
Edmonton.....	3.25	3.25	3.50
Prince Albert.....	2.25	2.25	2.50
Moose Jaw.....	3.50	3.50	3.00
Saskatoon.....	2.75	2.75	3.50

SELECT BACON HOGS.

	Week ended Nov. 9.	Prev. week.	Same week, 1932.
Toronto.....	\$ 6.50	\$ 6.25	\$ 4.35
Montreal.....	6.50	6.35	4.65
Winnipeg.....	5.85	5.65	3.60
Calgary.....	5.40	5.25	3.50
Edmonton.....	5.65	5.20	3.30
Prince Albert.....	5.55	5.35	3.10
Moose Jaw.....	5.00	5.40	3.25
Saskatoon.....	5.55	5.35	3.30

GOOD LAMBS.

	Week ended Nov. 9.	Prev. week.	Same week, 1932.
Toronto.....	\$ 6.25	\$ 6.35	\$ 4.75
Montreal.....	5.75	5.75	4.25
Winnipeg.....	5.00	5.00	4.00
Calgary.....	4.25	4.15	3.75
Edmonton.....	4.00	4.00	3.50
Prince Albert.....	3.50
Moose Jaw.....	4.25	4.25	3.25
Saskatoon.....	3.85	4.00	2.65

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Nov. 10, 1933:

At 20 markets:	Cattle.	Calves.	Sheep.
Week ended Nov. 10.....	234,000	457,000	325,000
Previous week.....	245,000	485,000	374,000
1932.....	160,000	408,000	279,000
1931.....	245,000	704,000	501,000
1930.....	231,000	392,000	413,000
1929.....	321,000	655,000	415,000
1928.....	238,000	583,000	388,000

Hogs at 11 markets:

Week ended Nov. 10.....	394,000
Previous week	423,000
1932	322,000
1931	622,000
1930	523,000
1929	574,000
1928	500,000

At 7 markets:

	Cattle.	Hogs.	Sheep.
Week ended Nov. 10.....	178,000	323,000	229,000
Previous week.....	191,000	351,000	242,000
1932.....	117,000	257,000	174,000
1931.....	145,000	494,000	190,000
1930.....	166,000	452,000	283,000
1929.....	225,000	491,000	252,000
1928.....	162,000	398,000	196,000

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 11, 1933, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	6,710	2,924	13,487
Swift & Co.	3,478	626	18,642
Morris & Co.	2,140	5,840
Wilson & Co.	4,731	1,732	8,942
Anglo-Amer. Prov. Co.	1,780
G. H. Hammond Co.	2,250	634
Libby, McNeill & Libby	406
Shippers	14,670	4,310	12,530
Others	8,503	24,060	4,065

Brennan Pkg. Co., 2,000 hogs; Independent Pkg. Co., 221 hogs; Lloyd, Lunham & Co., 505 hogs; Hygrade Food Products Corp., 2,630 hogs; Agar Pkg. Co., 2,672 hogs.

Total: 45,068 cattle, 6,403 calves, 42,310 hogs, 63,506 sheep.

Not including 962 cattle, 1,625 calves, 72,359 hogs and 10,151 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,713	724	6,045	3,871
Cudahy Pkg. Co.	3,126	852	2,897	5,082
Morris & Co.	2,579	850	1,839
Swift & Co.	3,780	1,129	6,467	5,519
Wilson & Co.	3,518	731	3,195	3,293
Independent Pkg. Co.	307
Joe. Baum Pkg. Co.	280	10
Others	5,881	211	3,872	38

Total 22,886 4,597 22,843 19,602

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,200	1,732	7,355	4,607
Swift & Co.	4,777	5,033	6,467	4,685
Morris & Co.	1,150	867	671
Hunter Pkg. Co.	1,820	4,000
Hell Pkg. Co.	1,900
Krey Pkg. Co.	2,794
Others	3,397	170	5,936	500

Total 14,371 6,811 28,458 10,372

Not including 2,652 cattle, 1,928 calves, 26,781 hogs and 3,196 sheep bought direct.

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Krey Pkg. Co.	1,435
Sieloff Pkg. Co.	88	1,319
Laclede Pkg. Co.	79	269
Sokolik Pkg. Co.	72	29	54
Shippers	608	312	1,838	782
Others	40	40	1,214	83

Total 888 422 4,575 800

OMAHA.

	Cattle and calves.	Hogs.	Sheep.
Armour and Co.	5,311	8,158	5,486
Cudahy Pkg. Co.	4,881	6,290	9,829
Dold Pkg. Co.	779	4,352
Morris Pkg. Co.	1,910	795	1,617
Swift & Co.	4,655	5,430	7,005
Others	8,899

Eagle Pkg. Co., 11 cattle; Geo. Hoffman Pkg. Co., 37 cattle; Greater Omaha Pkg. Co., 24 cattle; Omaha Pkg. Co., 77 cattle; J. Roth & Sons, 26 cattle; South Omaha Pkg. Co., 43 cattle; Lincoln Pkg. Co., 336 cattle; Nagle Pkg. Co., 125 cattle; Sinclair Pkg. Co., 75 cattle; Wilson & Co., 860 cattle.

Total: 19,150 cattle and calves, 33,924 hogs, 23,937 sheep.

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,225	171	4,447	4,830
Armour and Co.	2,693	135	3,976	4,274
Swift & Co.	2,065	141	2,270	3,877
Shippers	579	1,210
Others	220	7	42

Total 7,772 454 11,945 12,990

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,154	672	15,161	11,221
Armour and Co.	4,180	611	13,213	5,725
Others	1,132	408	3,264	867

Total 8,475 1,691 31,638 17,913

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,566	412	2,698	407
Wilson & Co.	1,544	317	2,720	385
Others	149	20	417

Total 3,263 749 5,835 792

Not including 59 cattle and 116 calves bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,092	712	2,794	829
Dold Pkg. Co.	544	15	1,920
Wichita D. B. Co.	26
Dunn-Ostergart	102
Fred Dold & Sons	93	339
Sunflower Pkg. Co.	72	127

Total 1,929 727 5,180 867

Not including 1,429 hogs bought direct.

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,870	5,273	17,523	9,452
Cudahy Pkg. Co.	290	1,212	36	41
Swift & Co.	5,575	8,355	26,441	12,341
United Pkg. Co.	2,306	75
Others	1,728	5	12,487	4,420

Total 13,769 14,920 56,487 26,254

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	934	105	1,016	1,537
Armour and Co.	1,775	173	1,863	5,172
Others	2,040	135	2,603	2,586

Total 4,729 413 3,582 9,295

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,722	4,853	15,495	1,882
Omaha Pkg. Co., Chi.	180	748
U. D. B. Co., N. Y.	18
The Layton Co.	1,095
R. Gums & Co.	91	22	62	20
Armour and Co., Mil.	1,126	2,466
N. Y. B. D. M. Co., N. Y.	348
Shippers	223	5	64	3
Others	667	453	106	274

Total 5,027 7,799 17,100 2,427

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingman & Co.	1,876	731	13,832	2,822
Armour and Co.	528	156	2,037	27
Hilgemeyer Bros.	10	1,021
Brown Bros.	126	18	217
Stump Bros.	130
Meier Pkg. Co.	83	255
Ind. Prov. Co.	33	13	215
Schuster Pkg. Co.	369
Maas Hartman Co.	23	7
Art Wabnitz	24	40	32
Shippers	2,259	1,451	23,457	6,731
Others	800	96	212	161

Total 5,831 2,492 41,745 9,773

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons	135
Ideal Pkg. Co.	9	436
E. Kahn's Sons Co.	1,419	189	6,156	1,566
Kroger G. & B. Co.	238	62	2,669
J. Lohrey Pkg. Co.	16	275
H. H. Meyer Pkg. Co.	2	1,018
A. Sander Pkg. Co.	2	116
J. Schlachter's Sons	338	161
J. & F. Schroth Pkg.	16	2,790
Shippers	421	186	49	49
Others	414	401	6,094	1,292
Shippers	1,641	547	254	390

Total 4,510 1,006 23,427 3,550

Not including 556 cattle, 461 calves, 1,701 hogs and 596 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Nov. 11, 1933, with comparisons:

	CATTLE.	Calves.	Hogs.	Sheep.
Week ended Nov. 11, 1933	157,377	154,575	119,140
Prev. week	157,377	154,575	119,140
Cor.
Nov. 11, 1932	157,377	154,575	119,140
Chicago	45,908	42,490	39,388
Kansas City	22,843	22,843	17,709
Omaha	19,150	20,494	14,507
East St. Louis	14,371	16,114	10,802
St. Louis	888	883
St. Joseph	8,475	6,899	5,071
Siooux City	7,772	11,433	5,524
Oklahoma City	5,263	2,797	2,875
Wichita	1,929	1,899	1,451
Denver	4,729	2,850	1,577
St. Paul	13,769	12,801	7,615
Milwaukee	5,027	3,502	3,644
Indianapolis	5,831	5,930	4,376
Cincinnati	4,510	4,384	3,015

Total 157,377 154,575 119,140

HOGS.

	CATTLE.	Calves.	Hogs.	Sheep.
Chicago	42,310	63,920	51,843
Kansas City	22,843	22,843	17,709
Omaha	33,924	44,535	25,952
East St. Louis	28,458	47,502	48,414
St. Louis	4,575	3,799
St. Joseph	31,638	35,867	20,516
Siooux City	11,945	22,176	14,773
Oklahoma City	5,835	6,242	4,847
Wichita	5,180	4,823	5,119
Denver	3,582	4,405	5,416
St. Paul	56,487	47,390	43,548
Milwaukee	17,100	11,496	16,185
Indianapolis	41,745	40,890	30,165
Cincinnati	23,427	18,198	16,434

Total 317,164 377,061 303,941

SHEEP.

	CATTLE.	Calves.	Hogs.	Sheep.
Chicago	63,506	46,533	53,092
Kansas City	19,602	16,363	12,676
Omaha	23,937	18,093	13,482
East St. Louis	10,372	11,414	5,190
St. Louis	890	974
St. Joseph	17,913	16,440	10,447
Siooux City	11,000	9,910	9,010
Oklahoma City	792	649	1,083
Wichita	867	646	929
Denver	9,295	10,396	4,646
St. Paul	26,254	38,283	30,124
Milwaukee	2,427	1,616	3,801

Indianapolis	9,773	5,861	4,860
Cincinnati	3,550	2,477	2,362
Total	202,177	180,754	153,763

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 6	19,572	2,365	19,406	15,743
Tues., Nov. 7	6,023	1,863	13,942	13,107
Wed., Nov. 8	8,779	1,367	23,833	17,647
Thurs., Nov. 9	8,028	1,657	34,122	12,633
Fri., Nov. 10	2,565	712	29,426	6,863
Sat., Nov. 11	1,200	200	16,060	4,000

Total this week 46,767 8,354 136,759 60,940

Previous week 45,534 7,963 124,314 59,657

Year ago 37,723 5,930 91,740 58,331

Two years ago 44,051 11,130 225,436 106,960

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 6	3,701	115	1,895	3,307
Tues., Nov. 7	4,143	137	146	3,807
Wed., Nov. 8	3,276	282	636	3,063
Thurs., Nov. 9	2,169	10	1,601	1,382
Fri., Nov. 10	1,000	1,600	2,600
Sat., Nov. 11	100	300	1,000

Total this week 14,318 585 5,601 13,530

Previous week 14,481 390 7,730 12,584

Year ago 12,360 407 14,000 15,601

Two years ago 16,675 1,601 57,865 48,738

Total receipts for month and year to Nov. 11 with comparisons:

Cattle 64,429	61,614	1,787,745	1,741,533
Calves 11,525	11,925	383,324	397,055
Hogs 198,334	136,977	6,637,017	5,545,680
Sheep 104,347	100,451	3,086,987	3,460,776

WEEKLY AVERAGE PRICE OF LIVESTOCK

RECEIPTS AT CENTERS

SATURDAY, NOVEMBER 11, 1933.

	Cattle.	Hogs.	Sheep.
Chicago	1,200	16,000	4,000
Kansas City	300	500	
Omaha	2,500	2,000	2,500
St. Louis	200	2,500	100
St. Joseph	100	1,500	2,000
St. Paul	1,000	1,800	
St. Paul	1,200	2,500	3,000
Fort Worth	100	100	200
Milwaukee		1,000	100
Denver	200	300	6,200
Louisville	200	300	100
Wichita	100	800	100
Indianapolis	100	3,000	100
Pittsburgh	100	1,000	100
Cincinnati	500	200	1,000
Buffalo	100	1,800	300
Nashville	200	200	100
Oklahoma City		1,000	200

MONDAY, NOVEMBER 13, 1933.

Chicago	20,000	23,000	13,000
Kansas City	17,000	7,000	3,500
Omaha	17,500	10,000	7,500
St. Louis	7,500	16,000	3,000
St. Joseph	3,000	9,500	3,200
St. Paul	8,500	6,000	800
St. Paul	10,500	13,500	18,000
Fort Worth	1,800	600	600
Milwaukee	1,400	4,200	400
Denver	12,300	2,500	27,300
Louisville	400	300	400
Wichita	1,000	2,400	300
Indianapolis	1,000	14,000	1,000
Pittsburgh	1,000	2,000	2,500
Cincinnati	3,300	5,200	500
Buffalo	1,800	8,500	6,900
Cleveland	1,300	1,800	3,000
Nashville	500	500	300
Oklahoma City	1,900	900	300

TUESDAY, NOVEMBER 14, 1933.

Chicago	10,000	25,000	5,000
Kansas City	6,500	5,000	3,000
Omaha	5,500	11,500	7,000
St. Louis	4,800	11,000	2,000
St. Joseph	1,200	10,000	3,500
St. Paul	4,000	10,000	1,500
St. Paul	2,000	8,500	3,000
Fort Worth	1,500	400	800
Milwaukee	1,200	5,500	700
Denver	1,900	1,300	1,900
Louisville	400	800	400
Wichita	300	1,300	500
Indianapolis	2,800	12,000	1,600
Pittsburgh		1,000	500
Cincinnati	1,000	7,000	400
Buffalo	200	400	100
Cleveland	200	800	600
Nashville	300	800	200
Oklahoma City	1,100	1,000	600

WEDNESDAY, NOVEMBER 15, 1933.

Chicago	11,000	30,000	10,000
Kansas City	7,000	6,000	3,000
Omaha	5,000	10,500	9,500
St. Louis	3,500	10,500	1,500
St. Joseph	1,000	7,000	2,000
St. Paul	3,000	8,000	3,000
St. Paul	3,500	15,000	5,000
Fort Worth	1,000	4,500	700
Milwaukee	1,400	5,500	800
Denver	2,100	1,300	5,700
Louisville	300	300	100
Wichita	500	500	300
Indianapolis	1,500	12,000	1,000
Pittsburgh		1,800	800
Cincinnati	1,400	5,500	800
Buffalo	300	1,500	900
Cleveland	400	1,100	300
Nashville	100	700	200
Oklahoma City	1,000	500	400

THURSDAY, NOVEMBER 16, 1933.

Chicago	6,000	35,000	10,000
Kansas City	3,000	5,000	3,000
Omaha	2,500	10,000	4,500
St. Louis	3,500	11,500	2,000
St. Joseph	800	7,500	3,500
St. Paul	2,200	10,000	3,000
St. Paul	4,000	13,000	5,000
Fort Worth	1,000	400	1,000
Milwaukee	1,200	4,500	700
Denver	1,500	1,500	3,300
Louisville	200	500	100
Wichita	500	900	300
Indianapolis	600	8,000	1,200
Pittsburgh	2,000	1,000	1,000
Cincinnati	700	4,300	700
Buffalo	400	1,100	500
Cleveland	500	500	800
Nashville	400	300	100
Oklahoma City	800	500	100

FRIDAY, NOVEMBER 17, 1933.

Chicago	1,000	26,000	7,000
Kansas City	800	3,000	1,000
Omaha	900	7,000	4,000
St. Louis	1,000	7,500	1,500
St. Joseph	500	8,000	2,500
St. Paul	1,000	7,500	2,500
St. Paul	3,200	15,000	3,000
Fort Worth	800	700	1,000
Denver	800	2,500	4,400
Wichita	600	1,400	100
Indianapolis	300	7,000	2,500
Pittsburgh	1,000	200	200
Cincinnati	700	4,800	300
Buffalo	700	3,500	1,700

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, Nov. 16, 1933, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs and roasting pigs excluded):

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Choice	3.90@4.25	4.00@4.20	3.85@3.75	3.85@3.95	3.85@3.90
Med. wt. (140-160 lbs.)	4.10@4.35	4.15@4.20	3.75@4.00	3.85@4.05	3.85@3.90
Med. wt. (160-180 lbs.)	4.25@4.55	4.15@4.20	3.85@4.00	4.00@4.10	3.85@3.90
Med. wt. (180-200 lbs.)	4.50@4.60	4.10@4.20	3.85@4.00	4.00@4.10	3.85@3.90
Med. wt. (200-220 lbs.)	4.50@4.60	4.10@4.15	3.75@4.00	3.90@4.10	3.85@3.90
Hvy. wt. (220-250 lbs.)	4.40@4.60	4.00@4.10	3.50@3.90	3.70@4.05	3.70@3.80
Hvy. wt. (250-280 lbs.)	4.00@4.50	4.00@4.10	3.50@3.90	3.70@4.05	3.70@3.80
Pkg. sows (275-500 lbs.)	3.50@3.75	3.25@3.40	3.25@3.40	3.20@3.40	3.20@3.40
(325-425 lbs.)	3.35@3.60	3.10@3.35	3.10@3.25	3.00@3.20	2.90@3.35
(350-550 lbs.)	3.25@3.45	3.00@3.25	3.00@3.15	2.75@3.00	2.75@3.10
(275-550 lbs.)	3.10@3.50	2.90@3.25	2.75@3.00	2.70@3.00	2.65@3.25
Str. pigs (100-150 lbs.)	3.40@3.90	3.50@4.00		2.50@3.15	3.00@3.25
Av. cost & wt. Thur. (Pigs excl.)	3.80-281 lbs.	4.15-209 lbs.	3.72-286 lbs.	3.96-229 lbs.	

Slaughter Cattle and Calves:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Choice	6.00@6.50	5.75@6.00	5.50@6.00	5.25@5.75	5.25@6.00
Good	5.25@6.00	5.25@5.75	5.00@5.50	4.50@5.35	4.75@5.35
Medium	4.25@5.50	3.75@5.25	4.00@5.00	3.25@4.50	3.75@4.75
Common	2.75@4.25	2.75@3.75	2.50@4.00	2.50@3.25	2.25@3.75
STEERS (900-1100 LBS.):					
Choice	5.25@6.25	5.50@6.00	5.25@5.75	4.80@5.75	4.90@5.75
Good	4.50@5.50	5.00@5.75	4.50@5.50	4.00@5.25	4.40@5.15
Medium	3.75@4.75	3.50@5.25	3.75@5.00	3.25@4.50	3.40@4.65
Common	2.50@3.75	2.75@3.75	2.50@4.00	2.50@3.25	2.00@3.65
STEERS (1100-1300 LBS.):					
Choice	5.00@5.75	5.00@5.75	4.65@5.50	4.10@5.10	4.65@5.40
Good	4.25@5.25	4.50@5.50	4.25@5.25	3.50@4.60	4.00@4.90
Medium	3.25@4.50	3.50@5.00	3.50@5.00	3.00@4.00	3.00@4.25
STEERS (1300-1500 LBS.):					
Choice	4.25@5.25	4.75@5.25	4.25@5.15	3.75@4.75	4.25@5.00
Good	3.75@5.00	4.25@5.00	3.85@4.65	3.40@4.10	3.50@4.65
HEIFERS (550-850 LBS.):					
Choice	6.00@6.50	5.50@6.00	5.50@6.00	5.00@5.75	5.25@6.00
Good	5.25@6.00	5.00@5.50	5.00@5.50	4.75@5.25	4.50@5.35
Medium	3.00@5.50	2.25@5.00	2.60@4.75	2.25@4.50	2.15@4.65
Common	4.50@6.40		4.50@5.75	4.35@5.80	1.00@5.75
COWS:					
Choice	2.75@5.00		2.35@4.75	2.25@4.35	2.00@4.35
Good	2.75@4.00	2.75@3.50	2.65@3.25	2.60@3.25	2.65@3.55
Com-med.	1.85@2.00	2.00@2.75	2.10@2.65	2.00@2.60	1.75@2.65
Low cutter and cutter	1.25@1.85	.75@2.00	1.35@2.10	1.25@2.00	.75@1.75
BULLS (YRLS. EX. BEEF):					
Good-choice	2.75@3.25	2.80@3.00	2.25@2.75	2.50@2.85	2.40@2.85
Cul-med.	2.00@3.00	1.75@2.80	1.65@2.25	1.75@2.50	1.50@2.65
VEALERS (MILK-FED):					
Good-choice	4.00@5.25	4.00@5.50	4.00@5.50	3.50@5.00	3.50@4.50
Medium	3.50@4.00	3.00@4.00	3.00@4.00	2.50@3.50	2.50@3.50
Cul-med.	2.50@3.50	2.00@3.00	2.00@3.00	1.50@2.50	1.00@2.50
CALVES (250-500 LBS.):					
Good-choice	2.50@3.50	4.00@5.00	3.25@4.50	2.75@4.00	3.00@4.50
Cul-med.	2.50@3.50	4.00@4.00	2.00@3.25	1.50@2.75	1.30@3.00
Slaughter Sheep and Lambs:					
LAMBS:					
(90 lbs. down) gd-ch.	6.00@7.15	6.25@7.00	6.25@6.75	6.40@6.75	6.00@6.50
Good-med.	5.00@6.75	3.50@6.25	4.25@6.25	4.50@6.40	4.00@6.00
YEARLING WETHERS:					
(90-110 lbs.) gd-ch.	4.25@5.50	4.25@5.50	3.75@5.25	4.75@5.25	4.00@5.00
Medium	3.50@4.25	3.75@4.50	3.25@3.75	4.00@4.75	3.25@4.00
EWES:					
(90-120 lbs.) gd-ch.	2.25@3.00	2.00@2.75	1.75@2.85	2.25@3.00	1.75@2.65
(120-150 lbs.) gd-ch.	1.75@2.75	1.50@2.50	1.50@2.75	2.00@2.75	1.50@2.65
(All weights) com-med.	1.25@2.25	1.00@2.00	1.00@1.75	1.25@2.25	1.00@1.75

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended November 11, 1933, with comparisons:

	Week ended, Nov. 11.	Prev. week.	Cor. week, 1932.
Chicago	31,390	30,694	27,884
Kansas City	27,283	26,870	19,624
Omaha	20,834	20,605	2,758
East St. Louis	20,182	20,862	9,993
St. Joseph	8,291	7,341	5,137
St. Paul	7,514	10,689	4,969
Wichita	2,656	1,885	1,695
Fort Worth	5,445	4,813	3,639
Philadelphia	1,901	1,708	1,633
Indianapolis	2,275	1,565	1,574
New York & Jersey City	9,746	9,875	8,099
Oklahoma City	4,187	3,562	3,436
Cincinnati	4,792	4,653	3,073
Denver	5,142	3,441	1,438
St. Paul	12,041	11,036	6,565
Milwaukee	4,409	3,221	3,190
Total	168,188	163,687	104,713

CATTLE.

	Week ended, Nov. 11.	Prev. week.	Cor. week, 1932.
Chicago	101,097	117,395	74,526
Kansas City	44,535	50,890	32,759
Omaha	27,576	38,933	17,298
East St. Louis	28,458	29,427	29,156
St. Joseph	28,738	33,004	15,097
St. Paul	9,877	11,705	6,454
Wichita	6,609	6,675	7,591
Fort Worth	4,920	6,227	2,886
Philadelphia	16,789	19,577	17,764
Indianapolis	15,734	14,365	13,761
New York & Jersey City	51,164	49,072	54,884
Oklahoma City	5,885	5,242	4,847
Cincinnati	19,238	12,940	22,010
Denver	3,582	4,405	5,661

HOGS.

	Week ended, Nov. 11.	Prev. week.	Cor. week, 1932.
Chicago	117,892	125,021	79,179
Kansas City, Kan.	44,535	50,890	32,759
Omaha	27,954	37,884	16,215
St. Louis & East St. Louis	52,090	49,444	37,692
St. Joseph	6,496	21,703	11,567
St. Paul	29,440	32,631	20,119
St. Paul	58,576	58,422	11,811
N. Y., Newark, J. C.	49,247	50,070	53,981
Total	386,230	428,075	275,123

St. Paul 44,000 37,814 21,153
Milwaukee 16,807 11,432 15,981



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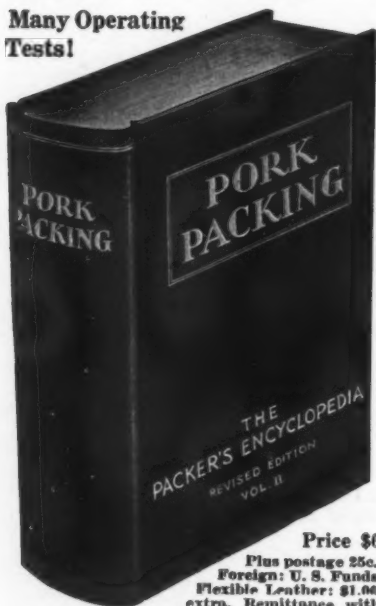
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ming
- VII—Hog Cutting
Tests
- VIII—Making and
Converting Pork
Cuts
- IX—Lard Manu-
facture
- X—Provision
Trading Rules
- XI—Curing Pork
Meats
- XII—Soaking and
Smoking Meats
- XIII—Packing
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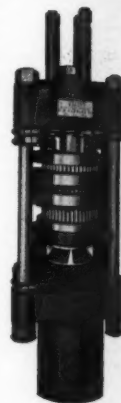
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Chicago Section

R. A. Rath, secretary, Rath Packing Co., Waterloo, Ia., was in the city the past week.

Frank A. Hunter, president, Hunter Packing Co., East St. Louis, Ill., was in Chicago this week.

Frank A. Kohrs, president, Kohrs Packing Co., Davenport, Ia., was in the city the past week.

L. C. Stix, chairman of the board, S. Oppenheimer & Co., Inc., was a Chicago visitor this week.

Edward A. Schenk, vice president, Columbus Packing Co., Columbus, O., was in town this week.

Fred G. Duffield, vice president, Jacob E. Decker & Sons, Mason City, Ia., was a Chicago visitor this week.

President V. D. Skipworth of A. Gobel, Inc., New York City, was in Chicago for a day this week.

G. L. Rhys, of John Morrell & Co., Ottumwa, Iowa, has been made a member-at-large of the food section of the National Safety Council.

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 22,060 cattle, 6,787 calves, 24,440 hogs, 24,062 sheep.

C. S. Nelson, branch house district manager at Lynchburg, Va., and H. O. Black, branch house auditor at Milwaukee, Wis., visited Armour and Company's general offices the past week.

Friends of vice president Isaac Powers of the Home Packing & Ice Co., Terre Haute, Ind., are glad to hear that he is completing a rest cure at a Terre Haute hospital and will soon be out again.

Provision shipments from Chicago for the week ended Nov. 10, 1933, with comparisons, were as follows:

	5-Days Nov. 10.	Previous week.	Same week, '32.
Cured meats, lbs....	14,684,000	22,095,000	13,820,000
Fresh meats, lbs....	44,094,000	51,227,000	37,443,000
Lard, lbs.	5,451,000	10,801,000	8,242,000

G. C. Briggs, general branch house manager, Armour and Company, announced the following appointments this week: W. B. Briggs, formerly assistant manager, Muskogee, Okla., to assistant manager of the Tulsa, Okla., branch; A. D. Faulkner as manager of the Little Rock, Ark., branch, succeeding C. F. Hutchison, transferred to other duties; W. F. Hullum as acting manager of the Vicksburg, Miss., branch, succeeding A. D. Faulkner.

LABOR SITUATION IN THE WEST.

Agitators representing unaffiliated labor organizations such as that which caused the walk-out at the Hormel plant at Austin, Minn., attempted the same thing at St. Paul. They picketed the Armour and Company plant there, and temporarily prevented several hundred men from going to work through intimidation. No trouble was reported at Swift and Cudahy plants at St. Paul.

The effort was to get the men to demand recognition of the unrecognized group known as the Packinghouse Workers' Industrial Union, and an increase of 10c per hour in pay, although all plants are operating under the NRA code. Their organization is not a recognized labor union and is led by former I. W. W. agitators and communist workers.

In Chicago a similar attempt was made at the plant of the Illinois Meat Company, where labor demands have been under discussion recently. This plant was picketed on Friday morning, but continued operation.

At Los Angeles, Calif., the same I. W. W. element picketed several plants and endeavored to pull out workers operating under the NRA code.

Up to date of going to press no trouble was reported from other plants or centers, where the workers accepted the NRA terms on wages and hours. No regular union is participating in any of these disturbances at any center.

LABOR TIE-UP AT PITTSBURGH.

Tie-up of meat deliveries in Pittsburgh was threatened by radical labor leaders not affiliated with the A. F. of L. Demands were made for union recognition and for shorter hours and higher pay.

The 17 packing plants in Pittsburgh were surrounded by strike sympathizers and no deliveries of meat were being permitted. Retailers who had been calling and getting supplies since the walk-out last Saturday complained to the police that they were being threatened. Packers were endeavoring to have the workers return to work and elect a committee under the NRA labor board supervision to negotiate a wage and working condition agreement.

HORMEL STRIKE ADJUSTED.

Labor disputes at the George A. Hormel & Co. plant at Austin, Minn., last week resulted in about 600 striking employees taking possession of the plant and shutting off all operations. The violence was reported to have started with the picketing of the Hormel properties by members of the "farm holi-

day" strike movement, who turned back many truckloads of livestock.

Workers in the Hormel plant, who recently were organized into the "Independent Union of All Workers," demanded a 10c per hour increase in pay for all employees, although they were already receiving higher wages than the NRA scale. After one day's shut-down an agreement was reached to submit the matter to the state industrial commission, the workers unanimously accepting the offer. Operation of the Hormel plant has been in compliance with the temporary hour and wage agreement for the meat industry approved by the NRA.

CATTLE AND BEEF SITUATION.

Markets for fat cattle have been showing rapid declines in recent weeks, due in part to slow outlet and in part to heavy receipts. This week at Chicago prices dropped to a new low for the year, which means the lowest in 30 years or more, the decline uncovering a set of prices which even veterans in the Chicago Stock Yards had never witnessed.

During the past 75 days the seven principal markets have received 285,000 more cattle than in the same time a year earlier, and the proportion of fat cattle in this supply is believed to have been the largest on record. Many cattle marketed during this period had been fed eight months to a year and more.

Hangrails at all markets were congested with heavy beef as the week closed.

CHICAGO SHOW JUDGING.

Fourteen states, the District of Columbia, Canada, and Scotland will contribute the judging talent officiating at the 1933 International Live Stock Exposition, to be held at the Chicago Stock Yards from December 2 to 9. They will tie the ribbons in the competitions for the 29 breeds of livestock which will make up the 12,000 entries in the Exposition this year.

Walter Biggar, of Dalbeattie, Scotland, will make his ninth journey from Scotland to pass upon the fat cattle classes of the Chicago Show this year. No other livestock judge has been honored so repeatedly.

Judges from Chicago include the following: Leo Daly, cattle carcass contest; Henry DuPlan, yearling carlot cattle and champion carlot cattle; Thomas Cross, two-year-old carlot cattle and champion carlot cattle; James H. Boyle, champion carlot cattle referee; George E. Myers, carlot sheep; Howard S. Turner, sweepstakes 10 barrows on hoof, also carlot swine; Robt. Lorimer, sheep carcasses.



PACKERS COMMISSION CO.

SPECIALIZING IN DRESSED HOGS FROM THE HOG BELT

CHICAGO BOARD OF TRADE BLDG. : : Phone Webster 3113

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading Thursday,
Nov. 16, 1933.

REGULAR HAM.

	Green Standard.	Sweet Pickled Standard.	Fancy.
8-10	10 1/4	10 1/4	11
10-12	9 1/4	10	10 1/4
12-14	9 1/4	10	10 1/4
14-16	9 1/4	10 1/4	10 1/4
10-16 range	9 1/4		

BOILING HAM.

	Green Standard.	Sweet Pickled Standard.	Fancy.
16-18	9 1/4	10 1/4	10 1/4
18-20	9 1/4	10 1/4	10 1/4
20-22	9 1/4	10 1/4	10 1/4
16-22 range	9 1/4		

SKINNED HAM.

	Green Standard.	Sweet Pickled Standard.	Fancy.
10-12	10 1/4	10 1/4	11
12-14	10 1/4	10 1/4	11
14-16	10	10 1/4	11
16-18	10	10	10 1/4
18-20	9 1/4	9 1/4	9 1/4
20-22	8 1/4	8 1/4	8 1/4
22-24	8	8	8
24-26	7 1/4	7 1/4	7 1/4
26-28	7	7	7
30-35			

PICNICS.

	Green Standard.	Sweet Pickled Standard.	Sh. Shank.
4-6	6 1/4	7	7 1/4
6-8	6 1/4	6 1/4	7 1/4
8-10	6 1/4	6 1/4	7 1/4
10-12	6 1/4	5 1/4	6 1/4
12-14	6 1/4	5 1/4	6

BELLIES.

	Green Sq. Sdls.	S.P. Dry Cured.
6-8	9	9 1/4
8-10	9	9 1/4
10-12	9	9 1/4
12-14	9	9 1/4
14-16	8 1/4	8 1/4
16-18	8 1/4	8 1/4

D. S. BELLIES.

	Standard.	Clear	Fancy.	Rib
14-16	6 1/4			
16-18	6 1/4			
18-20	6 1/4			
20-25	6	6 1/4		
25-30	6	6 1/4		
30-35	6			
35-40	5 1/4			
40-50	5 1/4			
50-60	5 1/4			

D. S. FAT BACKS.

	Standard	Export	Trim.
8-10	6	6 1/4	
10-12	6	6 1/4	
12-14	6	6 1/4	
14-16	6	6 1/4	
16-18	6	6 1/4	
18-20	7	7 1/4	
20-25	7 1/4	7 1/4	

OTHER D. S. MEATS.

Extra short clears	35-45	5 1/4 n
Extra short ribs	35-45	5 1/4 n
Regular plates	6-8	5 1/4
Clear plates	4-6	4 1/4
Jowl butts		5 1/4
Green square jowls		7
Green rough jowls		6

LARD.

Prime steam, cash	6.15
Prime steam, loose	5.87 1/2
Refined in export boxes—N. Y.	7.22 1/2
Neutral in tierces	7.62 1/2
Raw leaf	5.87 1/2

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

SATURDAY, NOVEMBER 11, 1933.

HOLIDAY. NO MARKET

MONDAY, NOVEMBER 13, 1933.

	Open.	High.	Low.	Close.
LARD—				
Nov. (Old)				5.60a
Dec. (Old)	5.57 1/2	5.60	5.57 1/2	5.60
Jan. (Old)	6.20	6.22 1/2	6.20	6.20
May (Old)				6.00b
Nov. (New)				6.15a
Dec. (New)				6.15a
Jan. (New)	6.72 1/2			6.72 1/2
May (New)	7.17 1/2	7.20	7.17 1/2	7.20ax
CLEAR BELLIES—				
Dec. (Old)				5.17 1/2b
Jan. (Old)				5.65a
May (Old)				6.25a
Dec. (New)				5.80a
Jan. (New)				6.20b
May (New)				6.80b

TUESDAY, NOVEMBER 14, 1933.

	Open.	High.	Low.	Close.
LARD—				
Nov. (Old)				5.65a
Dec. (Old)	5.62 1/2-65	5.70	5.62 1/2	5.65b
Jan. (Old)	6.25	6.30	6.25	6.27 1/2ax
May (Old)	6.72 1/2			6.72 1/2
Nov. (New)				6.20a
Dec. (New)				6.20a
Jan. (New)	6.82 1/2			6.82 1/2ax
May (New)	7.27 1/2	7.30	7.25	7.25ax
CLEAR BELLIES—				
Dec. (Old)	5.25			5.25b
Jan. (Old)	5.70			5.70b
May (Old)	6.70			6.37 1/2b
Dec. (New)				5.87 1/2n
Jan. (New)	6.25			6.25
May (New)	7.00			7.00b

WEDNESDAY, NOVEMBER 15, 1933.

	Open.	High.	Low.	Close.
LARD—				
Nov. (Old)				5.60a
Dec. (Old)	5.62 1/2-80	5.65	5.62 1/2	5.60
Jan. (Old)	6.25	6.30	6.10	6.15b
May (Old)	6.70	6.70	6.55	6.55b
Nov. (New)				6.15a
Dec. (New)				6.15a
Jan. (New)	6.67 1/2	6.70	6.67 1/2	6.70ax
May (New)	7.25	7.25	7.12 1/2	7.17 1/2b
CLEAR BELLIES—				
Dec. (Old)	5.25	5.32 1/2	5.25	5.32 1/2b
Jan. (Old)				6.37 1/2n
May (Old)				6.37 1/2n
Dec. (New)				5.95a
Jan. (New)	6.25			6.25b
May (New)	7.00			7.00

THURSDAY, NOVEMBER 16, 1933.

	Open.	High.	Low.	Close.
LARD—				
Nov. (Old)				5.57 1/2n
Dec. (Old)	5.57 1/2	5.60	5.57 1/2	5.57 1/2b
Jan. (Old)	6.15			6.15b
May (Old)				6.55b
Nov. (New)				6.12 1/2n
Dec. (New)				6.12 1/2n
Jan. (New)	7.15	7.15	7.12 1/2	7.12 1/2
May (New)	7.15			7.12 1/2
CLEAR BELLIES—				
Dec. (Old)	5.30			5.30
Jan. (Old)				5.70a
May (Old)				6.37 1/2n
Dec. (New)				5.92 1/2n
Jan. (New)	6.25			6.25
May (New)	7.12 1/2			7.00a

FRIDAY, NOVEMBER 17, 1933.

	Open.	High.	Low.	Close.
LARD—				
Nov. (Old)				5.20a
Dec. (Old)	5.57 1/2	5.60	5.57 1/2	5.20b
Jan. (Old)	6.10	6.12 1/2	5.85	5.90
May (Old)	6.57 1/2	6.57 1/2	6.20	6.20b
Nov. (New)				5.75a
Dec. (New)				5.75a
Jan. (New)	6.85	6.40		6.40
May (New)	7.12 1/2	7.12 1/2	6.77 1/2	6.77 1/2ax
CLEAR BELLIES—				
Dec. (Old)	5.15	5.20	5.15	5.20b
Jan. (Old)	5.62 1/2			6.37 1/2n
May (Old)				5.82 1/2n
Dec. (New)				6.25a
Jan. (New)				6.25a
May (New)				7.00ax

Key: ax, asked; b, bid; n, nom; —, split.

COOPERAGE.

Ash pork barrels, black iron hoops..	\$1.45	@1.47 1/2
Oak pork barrels, black iron hoops..	1.35	@1.37 1/2
Ash pork barrels, galv. iron hoops..	1.52 1/2	@1.55
Oak pork barrels, galv. iron hoops..	1.42 1/2	@1.45
White oak ham tierces	2.40	@2.42 1/2
Red oak lard tierces	2.22 1/2	@2.25
White oak lard tierces	2.32 1/2	@2.35

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Nov. 11, 1933:

—Week ended— Jan. 1, 1933 to Nov. 11, 1933.
M lbs. M lbs. M lbs. M lbs.

	Nov. 11, 1933.	Nov. 12, 1933.	Nov. 4, 1933.	Nov. 11, 1933.
Total	2,007	845	1,404	67,339
To Belgium		16		421
United Kingdom	1,970	782	1,333	60,386
Other Europe				61
Cuba		24	35	2,331
Other countries	4	12	35	4,498

BACON, INCLUDING CUMBERLANDS.

	Nov. 11, 1933.	Nov. 12, 1933.	Nov. 4, 1933.	Nov. 11, 1933.
Total	295	302	604	18,011
To Germany	90	33		3,011
United Kingdom	92	76	320	4,921
Other Europe	46	152	123	6,259
Cuba	36		90	4,400
Other countries	1	41	71	2,148

PICKLED PORK.

	Nov. 11, 1933.	Nov. 12, 1933.	Nov. 4, 1933.	Nov. 11, 1933.
Total	413	125	468	13,595
To United Kingdom	29	8	30	1,011
Other Europe				3
Canada	76	79	280	2,859
Other countries	308	35	175	8,404

LARD.

	Nov. 11, 1933.	Nov. 12, 1933.	Nov. 4, 1933.	Nov. 11, 1933.
Total	8,652	8,704	7,344	496,608
To Germany	2,817	2,241	1,899	111,875
Netherlands	1,018	414	750	33,381
United Kingdom	4,110	5,161	3,214	246,004
Other Europe	583	505	698	33,485
Cuba	67	121	241	8,896
Other countries	57	262	572	58,395

TOTAL EXPORTS BY PORTS.

Week ended Nov. 11, 1933.

	Hams and Shoulders, M lbs.	Bacon, M lbs.	Pickled pork, M lbs.	Lard, M lbs.
Total	2,007	265	413	8,652
Boston			27	841
Detroit	1,147	56	9	61
Port Huron	216			247
Key West	24	36	217	67
New Orleans	1	1	30	57
New York	616	172	11	2,700
Baltimore				270
Chicago	3		110	3,000
Norfolk				143

DESTINATION OF EXPORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.
Exported to:		
United Kingdom (total)	1,979	82
Liverpool		817
London		753
Manchester		79
Glasgow		121
Other United Kingdom		209
Germany (total)		2,817
Hamburg		2,815
Other		243

*Corrected to September 30, 1933, to include all ports.

†Exports to Europe only.

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of soda per 100 lbs. delivered 9.08 (1 to 4 bbl. delivered.)		
(5 or more bbls. \$8.93 per 100 lbs. delivered.)		
Salt—		
Granulated, carlots, per ton, f.o.b. Chicago.		\$6.00
Medium, carlots, per ton, f.o.b. Chicago.		\$6.10
Rock, carlots, per ton, f.o.b. Chicago.		\$6.00
Sugar—		
Raw sugar, 96 basis, f.o.b. New Orleans		@3.30
Second sugar, 90 basis		None
Syrup testing 63 to 65 combined sucrose and invert, New York		@4.43
Standard gran. f.o.b. refiners (2%)		@4.60
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%		@4.10
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%		@4.00

SPICES.

(These prices are basis f.o.b. Chicago)

	Whole.	Ground.
Allspice	8 1/2	8 1/2
Cinnamon	12	16
Cloves	13	17
Coriander	6	7
Ginger	8	9 1/2
Mace, Banda	48	48
Nutmeg		18
Pepper, black	10 1/2	12
Pepper, Cayenne		12
Pepper, red		18
Pepper, white	15 1/2	18

WHOLE

Prime native

400-800

600-800

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers—	Nov. 16, 1933.	Cor. week, 1933.
400-600	10 1/4 @ 11 1/4	13 1/4 @ 14 1/4
600-800	9 @ 10	13 1/4 @ 14 1/4
800-1000	8 1/2 @ 9	13 1/4 @ 14 1/4
Good native steers—		
400-600	9 1/4 @ 10 1/4	12 @ 13
600-800	8 1/4 @ 9	12 @ 13
800-1000	8 @ 8 1/2	12 @ 13
Medium steers—		
400-600	8 1/4 @ 9	11 @ 12
600-800	7 1/4 @ 8 1/4	11 @ 12
800-1000	7 1/4 @ 7 3/4	10 1/2 @ 11 1/2
Halters, good, 400-600.	8 1/4 @ 9 1/4	11 @ 12 1/4
Cows, 400-600	5 @ 6	6 @ 7 1/2
Kind quarters, choice.	14	18
Fore quarters, choice.	14	11

Beef Cuts.

Steer loins, prime.	@ 20	@ 29
Steer loins, No. 1.	@ 17	@ 28
Steer loins, No. 2.	@ 15	@ 23
Steer short loins, prime.	@ 25	@ 38
Steer short loins, No. 1.	@ 21	@ 37
Steer short loins, No. 2.	@ 20	@ 36
Steer loin ends (hips).	@ 14	@ 21
Steer loin ends, No. 2.	@ 13	@ 20
Cow loins	@ 12	@ 19
Cow short loins, No. 1.	@ 14	@ 21
Cow loin ends (hips).	@ 10	@ 16
Steer ribs, prime.	@ 14	@ 22
Steer ribs, No. 1.	@ 11	@ 20
Steer ribs, No. 2.	@ 10	@ 19
Cow ribs, No. 2.	@ 7	@ 12
Cow ribs, No. 3.	@ 6 1/2	@ 11
Steer rounds, prime.	@ 9 1/2	@ 14 1/2
Steer rounds, No. 1.	@ 8	@ 13
Steer rounds, No. 2.	@ 7 1/4	@ 11 1/4
Steer chuckles, prime.	@ 8	@ 12
Steer chuckles, No. 1.	@ 6	@ 9
Steer chuckles, No. 2.	@ 5	@ 8 1/2
Cow rounds	@ 6	@ 7
Cow chuckles	@ 5 1/4	@ 6
Medium plates	@ 5	@ 8 1/4
Briskets, No. 1.	@ 8	@ 14
Steer navel ends.	@ 3 1/2	@ 7
Cow navel ends.	@ 3	@ 4 1/4
Fore shanks	@ 5	@ 7
Kind shanks	@ 4	@ 6
Strip loins, No. 1, bulls.	@ 35	@ 40
Strip loins, No. 2.	@ 35	@ 40
Strips, No. 1.	@ 20	@ 25
Strips, No. 2.	@ 17	@ 21
Beef tenderloins, No. 1.	@ 50	@ 55
Beef tenderloins, No. 2.	@ 45	@ 50
Flank steaks	@ 12	@ 18
Shoulder clods	@ 7	@ 11
Hanging tenderloins	@ 5 1/4	@ 7 1/4
Insides, green, @ 8 lbs.	@ 7 1/4	@ 11
Outsides, green, @ 6 lbs.	@ 7	@ 10 1/4
Knuckles, green, @ 6 lbs.	@ 7 1/4	@ 11

Beef Products.

Brains (per lb.)	@ 6	@ 5
Hearts	@ 15	@ 4
Tongues	@ 15	@ 4
Sweetbreads	@ 15	@ 4
Ox-tail, per lb.	@ 8	@ 9
Plank tripe, plain.	@ 3 1/4	@ 4
Plank tripe, H. C.	@ 8	@ 8
Livers	@ 12	@ 12
Kidneys, per lb.	@ 9	@ 7

Veal.

Choice carcasses	@ 10	@ 10
Good carcasses	@ 8	@ 8
Good saddles	@ 12	@ 12
Good racks	@ 7	@ 7
Medium racks	@ 4	@ 5

Veal Products.

Brains, each	@ 6	@ 6
Sweetbreads	@ 35	@ 29
Calf livers	@ 38	@ 30

Lamb.

Choice lambs	@ 13	@ 14
Medium lambs	@ 12	@ 13
Choice saddles	@ 15	@ 16
Medium saddles	@ 13	@ 14
Choice fores	@ 11	@ 11
Medium fores	@ 9	@ 9
Lamb fries, per lb.	@ 25	@ 25
Lamb tongues, per lb.	@ 10	@ 10
Lamb kidneys, per lb.	@ 15	@ 20

Mutton.

Heavy sheep	@ 3	@ 2 1/2
Light sheep	@ 4	@ 4
Heavy saddles	@ 4	@ 4
Light saddles	@ 7	@ 7
Heavy fores	@ 2	@ 2
Light fores	@ 4	@ 4
Mutton legs	@ 8	@ 8
Mutton loins	@ 7	@ 7
Mutton stew	@ 2	@ 3
Sheep tongues, per lb.	@ 9	@ 10
Sheep heads, each.	@ 8	@ 8

Fresh Pork, Etc.

Pork loins, @ 10 lbs. av.	@ 11 1/4	@ 11
Picnic shoulders	@ 7 1/2	@ 6
Skinned shoulders	@ 7	@ 6
Tenderloins	@ 21	@ 22
Spare ribs	@ 7	@ 7 1/4
Back fat	@ 7	@ 6 1/4
Boston butts	@ 8 1/4	@ 8 1/4
Boneless butts, collar trim,		
2 @ 4	@ 13	@ 11
Hocks	@ 6	@ 6
Tails	@ 5	@ 5
Neck bones	@ 3	@ 3
Slip bones	@ 6	@ 5 1/4
Blade bones	@ 3	@ 3
Pigs' feet	@ 3	@ 3
Kidneys, per lb.	@ 5	@ 5
Livers	@ 4 1/4	@ 4
Brains	@ 5	@ 5
Ears	@ 5	@ 5
Snouts	@ 5	@ 5
Heads	@ 5	@ 5

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons.	@ 19 1/4
Country style sausage, fresh in link.	@ 18 1/4
Country style sausage, fresh in bulk.	@ 18 1/4
Country style sausage, smoked.	@ 15 1/4
Frankfurts in sheep casings.	@ 17 1/4
Frankfurts in hog casings.	@ 16 1/4
Bologna in beef bunnies, choice.	@ 15
Bologna in beef middles, choice.	@ 16
Liver sausage in beef rounds.	@ 13
Smoked liver sausage in hog bunnies.	@ 17
Liver sausage in hog bunnies.	@ 16
Head cheese	@ 12 1/4
New England luncheon specialty.	@ 17 1/4
Minced luncheon specialty, choice.	@ 16
Tongue sausage	@ 12 1/4
Blood sausage	@ 14 1/4
Sausage	@ 15 1/4
Pollard sausage	@ 13 1/4

DRY SAUSAGE.

Cervelat, choice, in hog bunnies.	@ 32
Thuringer cervelat	@ 15
Farmer	@ 22
Holsteiner	@ 21
B. C. salami, choice.	@ 31
Milano salami, choice, in hog bunnies.	@ 30
B. C. salami, new condition.	@ 15
Prisada, choice, in hog bunnies.	@ 24
Genoa style salami.	@ 24
Pepperoni	@ 24
Mortadella, new condition.	@ 14
Capicola	@ 21
Italian style hams.	@ 26
Virginia hams	@ 26

SAUSAGE MATERIALS.

(F. O. B. CHICAGO, carlot basis.)

Regular pork trimmings.	5 1/4 @ 5 1/4
Special lean pork trimmings.	@ 8
Extra lean pork trimmings.	9 @ 9 1/4
Pork cheek meat.	5 1/4 @ 6
Pork hearts	4 1/4 @ 5
Pork livers	4 1/4 @ 5
Native boneless bull meat (heavy).	5 1/4 @ 5 1/4
Boneless chucks	@ 4 1/4
Shank meat	@ 4 1/4
Beef trimmings	@ 3 1/4
Beef cheeks (trimmed).	@ 8
Dressed canners, 350 lbs. and up.	@ 2 1/4
Dressed cutter culls, 400 lbs. and up.	@ 2 1/4
Dr. bologna bulls, 600 lbs. and up.	@ 4 1/4
Beef tripe	2 1/4 @ 2 1/4
Pork tongues, canner trim, S.P.	@ 10 1/4

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.	.30
Domestic rounds, 140 pack.	.48
Export rounds, wide	.62
Export rounds, medium	.44
Export rounds, narrow	.58
No. 1 weasands.	.14
No. 2 weasands.	.07 1/4
No. 1 buns.	.20 @ 22
No. 2 buns.	.08
Middles, regular	1.45
Middles, select wide, 2 1/2 in. diam.	1.75
Middles, select, extra wide, 2 1/2 in. and over	2.30
Dried bladders:	
12-15 in. wide, flat.	1.25
10-12 in. wide, flat.	.90
8-10 in. wide, flat.	.65
6-8 in. wide, flat.	.30 @ 35
Hog casings:	
Narrow, per 100 yds.	2.10
Narrow, special, per 100 yds.	1.85
Medium, regular	1.50
Wide, per 100 yds.	1.60
Extra wide, per 100 yds.	1.65
Export buns	.26
Large prime buns	.21
Medium prime buns	.14
Small prime buns	.08
Wildlife, per set.	.06
Stomachs	.08

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.	\$4.50
Large tins, 1 to crate.	\$5.25
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.	5.50
Large tins, 1 to crate.	6.25
Smoked link sausage in hog casings—	
Small tins, 2 to crate.	4.75
Large tins, 1 to crate.	5.50

DRY SALT MEATS.

Clear bellies, 18 @ 20 lbs.	@ 6 1/4
Clear bellies, 14 @ 16 lbs.	@ 6 1/4
Rib bellies, 25 @ 30 lbs.	@ 6 1/4
Fat backs, 10 @ 12 lbs.	@ 6
Fat backs, 14 @ 16 lbs.	@ 5 1/4
Regular plates	@ 5 1/4
Butts	@ 5 1/4

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14 @ 16 lbs.	@ 15 1/4
Fancy sld. hams, 14 @ 16 lbs.	@ 13 1/4
Standard reg. hams, 14 @ 16 lbs.	@ 13
Picnics, 4 @ 8 lbs.	@ 11
Fancy bacon, 6 @ 8 lbs.	@ 10
Standard bacon, 6 @ 8 lbs.	@ 10
No. 1 beef ham sets, smoked—	
Insides, 6 @ 12 lbs.	@ 27
Outsides, 5 @ 9 lbs.	@ 21
Knuckles, 5 @ 9 lbs.	@ 20
Cooked hams, choice, skin on, fattened.	@ 24
Cooked hams, choice, skinless, fattened.	@ 25
Cooked picnics, skin on, fattened.	@ 16
Cooked picnics, skinned, fattened.	@ 17
Cooked loin roll, smoked.	@ 25

BARRELED PORK AND BEEF.

Mess pork, regular.	@ 17.00
Family back pork, 24 to 34 pieces.	@ 19.00
Family back pork, 35 to 45 pieces.	@ 18.00
Clear back pork, 40 to 50 pieces.	@ 15.50
Clear plate pork, 25 to 35 pieces.	@ 13.00
Brisket pork	@ 16.00
Bean pork	@ 14.50
Plate beef	@ 11.00
Extra plate beef, 200 lb. bbls.	@ 12.00

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00
Honeycomb tripe, 200-lb. bbl.	15.00
Pocket honeycomb tripe, 200-lb. bbl.	17.00
Pork feet, 200-lb. bbl.	12.25
Pork tongues, 200-lb. bbl.	33.00
Lamb tongues, short cut, 200-lb. bbl.	35.00

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago.	@ 9
Nut, 1-lb. cartons, f.o.b. Chicago.	@ 8
Pastry, 60-lb. tubs, f.o.b. Chicago.	@ 9 1/4

LARD.

Prime steam, cash, Bd. Trade.	@ \$6.15
Prime steam, loose, Bd. Trade.	@ 5.87 1/2
Refined lard, tierces, f.o.b. Chicago.	@ 7 1/4
Kettle rendered, tierces, f.o.b. Chicago.	@ 5
Leaf, kettle rendered, tierces, f.o.b. Chicago.	@ 8 1/4
Neutral, in tierces, f.o.b. Chicago.	@ 8
Compound, vegetable, tierces, c.a.f.	@ 7

OLEO OIL AND STEARINE.

Extra oleo oil.	@ 6 1/4
Prime No. 1 oleo oil.	@ 5 1/4
Prime No. 2 oleo oil.	@ 5 1/4
Prime No. 3 oleo oil.	@ 4
Prime oleo stearine, edible.	@ 4 1/4

TALLOWES AND GREASES.

(In Tank Cars or Drums.)

Edible tallow, under 1% acid, 45 titre.	3 1/4 @ 4
Prime packers' tallow.	3 1/4 @ 3 1/2
No. 1 tallow, 10% f.f.a.	2 1/4 @ 3
No. 2 tallow, 40% f.f.a.	2 1/4 @ 2 1/2
Choice white grease.	3 1/4 @ 3 1/2
A-White grease.	3 @ 3 1/4
B-White grease, maximum 5% acid.	2 1/4 @ 3
Yellow grease, 10 @ 15%.	2 1/4 @ 2 1/2
Brown grease, 40% f.f.a.	2 1/4 @ 2 1/2

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	
Valley points, prompt.	@ 3 1/4
White, deodorized, in bbls., f.o.b. Chgo.	5 1/4 @ 5 1/2
Yellow, deodorized	5 1/4 @ 5 1/2
Soap stock, 50% f.f.a., f.o.b.	1 1/4 @ 1
Corn oil, in tanks, f.o.b. mills.	3 1/4 @ 4
Soya bean oil, f.o.b. mills.	5 @ 6.0
Cocount oil, seller's tanks, f.o.b. coast.	2 1/4 @ 2 1/2
Refined in bbls., f.o.b. Chicago.	6 1/4 @ 6 1/2

Retail Section

How to Buy Beef Dealer Can Increase Turnover and Margin by Right Methods

By MEAT EXPERT.

EDITOR'S NOTE.—This is the first of a series of articles by a recognized meat merchandising authority which THE NATIONAL PROVISIONER offers its retail readers with the hope that it will help them to meet a "new deal" situation in which the meat industry is expected to pay more for its raw materials without increasing prices to its customers.

Other discussions to follow will include "Inventories and Shrink," "Store Set Up," "Display" and "Training Store Help."

Fresh beef sales in the retail store should be 35 to 40 per cent of the dealer's total turnover.

Beef bought by the side or carcass, and properly merchandised, will give an added gross profit of 2 per cent or better.

In the following analysis the writer will endeavor to point out some of the vital factors in increasing beef sales, based on experience.

Many dealers have formed the habit of buying cuts of beef—such as rounds, loins, ribs, chucks, etc.—instead of straight carcasses or sides.

In many instances it is profitable to buy various cuts, on account of the peculiarities of trade. However, straight beef should be used when it is practical to do so. Why?

Why Buy Carcass or Side?

Your beef will cost you less.

No packer can afford to break beef at the same price that he can get for it in the carcass. Your beef will arrive in better condition in quarters, with less waste and shrink to your primal cuts.

When you buy cuts it frequently happens that the faces become dark and out of shape. When the fell or other skin is cut, the meat discolors quickly, and keeping qualities are reduced considerably.

Some merchants will claim that they cannot sell all the cuts in a side of beef. We will grant that in some localities certain cuts are hard to move, but a little additional salesmanship will overcome that difficulty.

The writer had occasion to observe the operations of a group of 250 markets, doing a business of from \$300 to \$600 per week, which were buying in cuts to such an extent that their straight beef shipments were only about

35 sides per week. After considerable discussion, demonstrations and cutting tests, they were able to increase their straight beef purchases to something over 300 sides per week.

Sold More Beef at Better Margin.

The result? With no increase in the cost of beef, and without changing their selling prices, they were able to increase their gross profit over 2 per cent, and their beef sales were considerably increased.

Here is the course they followed:

Most of the beef was shipped to these stores on Monday. Immediately upon receipt of the beef, the forequarter was broken into wholesale cuts. The neck was trimmed carefully. All inside fats and trimmings that would not be sold with the cuts were removed, and used in hamburg while fresh.

In some districts, where plates or briskets were slow movers, these cuts were trimmed for hamburg, or the briskets were boned and corned.

Profit in Use of Fats.

Next they went to work on the hind-quarter. The flank was removed, cutting out the flank steak, and utilizing the remainder of the lean beef for ground meat, or dicing it for stewing. The kidney and kidney fats were next removed, leaving the loin and round intact, unless wanted for steaks.

It will be noted that all highly-perishable cuts—such as kidney, flank steak, trimmings, etc.—were ready for sale at once. The cod fat was removed in as large pieces as possible, and kept for covering the leaner cuts, such as the eye of round, inside chuck and other rolled meats.

Good profits can be made from the use of cod fat. And the less-appealing roasts, as named above, can be made very attractive by its use.

For the purpose of covering the leaner roasts the fat is cut in slices, fairly thin, and flattened on the block by means of a mallet, so as to make a thin layer, in which the roast is rolled and tied with a light twine.

Proper Cutting and Trimming.

Merchants who make a practice of using cod fat will soon find that they are in the market for extra fat, which is a very profitable item when it can be bought for four or five cents per pound, and commands the retail price of the roast on which it is used.

The successful meat merchandiser is very particular in his method of cutting and trimming all retail cuts. He is also careful, when rolling meats, to see that a proper tie is made, so that the roast, when cooked, will carve easily and not fall to pieces.

Another factor that spells success is



DEALER SHOULD KNOW HOW TO CUT BEEF AT A PROFIT.

Tests show that a retailer can increase both volume and margin in beef sales if he knows how to break up the carcass or side.

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MEAT RETAILERS OF DETROIT LEARN POINTS ABOUT PROFITABLE CUTTING OF BEEF.

A lesson in beef cutting was given to more than 2,000 retail meat dealers of Detroit, Mich., on a recent evening by Dean R. O. Roth of the Animal Husbandry Department of Ohio State University. Prof. Roth analyzed the different cuts of beef and pointed out economical features of beef cutting to increase profits.

The demonstration was given through the courtesy of S. Loewenstein & Son, Detroit meat wholesalers, and an entertainment program and buffet supper also were provided by the hosts. M. J. Hager, manager of the Detroit Retail Meat Merchants Association, was master of ceremonies. He is shown on the platform, along with officers of the company (left to right): Vice president M. Loewenstein, president S. Loewenstein, sales manager Fred W. Trickey, plant superintendent Walter Kane, general manager A. Loewenstein, Prof. Roth and Mr. Hager.

the quality of beef. Do not endeavor to change the quality, unless it be to improve it. Many a business has been ruined because of cheap competition in a neighborhood, when the legitimate merchant, in an effort to meet it, resorts to an inferior grade of beef.

Regular Tests Should Be Made.

Tests should be made regularly to determine the gross profit in a side of beef.

There is a normal hanging and cutting shrink of from 5 to 7 per cent. This is stated as the result of a series of tests, conducted for the purpose of arriving at the normal shrink on fresh meats. Be sure, then, that the shrink is taken into consideration when making tests.

It is both profitable and practical to buy beef in straight sides. By taking care of the perishable items immediately upon receipt of your beef, you are turning into money considerable of the merchandise that ordinarily finds its way into the bone barrel.

The next article in this series will discuss "PROFITS IN THE RIGHT KIND OF MEAT DISPLAYS."

MEAT EDUCATION GOES ON.

Widespread interest in the meat promotion program conducted through Iowa and the adjoining states is reported from the National Live Stock and Meat Board's home economics educational service headquarters at Ames, Ia. Lectures were presented this week by the Board's representative in three different cities. At Minneapolis a lecture was given before hotel and restaurant representatives, the subject being "Food Value and Preparation of Meat." Meat was given a prominent place at two evening sessions of a cooking school program at Decorah, Ia. A lecture featuring meat preparation was given before a meeting of the Sioux City (Ia.) Women's Club. Lectures dealing with meat and meat cookery are

also presented from time to time before chambers of commerce, high school and college students and teachers, dietitians and other groups.

Schools of meat cookery conducted by the National Live Stock and Meat Board last week at New Bedford, Mass., Charlotte, N. C., and Lansing, Mich., were attended by 16,500 homemakers. This brings the total attendance for the seven weeks of the fall and winter schedule to approximately 145,000. The cooperating newspapers in each city have showed their appreciation of the schools in their requests for schools next year. This week, cooking school programs are being held at Bridgeport, Conn., Danville, Ill., and Omaha, Nebr.

NEWS OF THE RETAILERS.

Bray and Dahn have added a meat department to their grocery business in Creston, Ia.

P. Olson has sold his interest in the Sanitary Meat Market at Blue Earth, Minn., to Dave Stout.

John F. Derse, retail meat dealer and resident of Milwaukee, Wis., for more than forty years, died recently in that city.

G. I. Simock will open a meat and grocery business at 411 Cedar Lake Road, Minneapolis, Minn.

The A. & P. store in Whitewater, Wis., has installed a meat department. Silverman's Incorporated, for dealing in retail meats, has been formed in Minneapolis, Minn. Isadore Silverman, 804 6th ave., Reuben R. Silverman and Rose Silverman are the incorporators. Capital stock is \$50,000.

Al Anderson, for the past three years manager of the Hooley Meat Co. market at New Richmond, Wis., has purchased the business and will operate under the name of the Anderson Meat Market.

Otto Monsebroten has taken over the Joe Ashkanaze meat market in Grand Forks, N. D.

Sarah Birenzweig will open a meat and grocery business at 2046 St. Clair st., St. Paul, Minn.

Hill's department store, Davenport, Ia., has added a meat department.

Retail Meat Prices

Average monthly prices at New York, Chicago, and Kansas City.

Compiled by the U. S. Bureau of Agricultural Economics. Prices in cents per pound (simple average of quotations received).

	CHOICE GRADE. (Mostly Credit and Del. Stores.)			GOOD GRADE. (Mostly Cash and Carry Stores.)		
	New York, Oct. 30.	Chicago, Oct. 30.	Kansas City, Oct. 30.	New York, Oct. 30.	Chicago, Oct. 30.	Kansas City, Oct. 30.
Beef.						
Porterhouse steak ..	.45	.39	.39	.35	.33	.31
Sirloin steak36	.32	.32	.31	.28	.29
Top round steak3429
Bottom round3026
Round steak, full cut ..	.27	.2623	.23	.23
Heel round20	.1918	.17	...
Flank steak27	.23	.23	.21	.19	.20
Top sirloin3125
Rump roast, boneless ..	.23	.24	.25	.24	.21	.20
Rib roast, 1st 6 ribs ..	.29	.23	.23	.24	.20	.18
Blade rib roast20	.1918	.17	...
Cross rib & top chuck ..	.2520
Arm roast18	.1716	.14	...
Straight cut chuck18	.17	.15	.17	.15	.13
Corner piece1615
Thick plate12	.108	.9	...
Navels11	.10	.10	.8	.9	...
Boneless brisket27	.21	.17	.22	.19	.14
Brisket, bone in19	.13	.10	.14	.12	.9
Ground meat25	.16	.14	.16	.12	.13
Boneless stew meat28	.19	.18	.20	.16	.15
Veal.						
Cutlet or steak45	.35	.35	.38	.30	.29
Loin chops38	.31	.33	.31	.25	.27
Rib chops36	.28	.29	.25	.22	.22
Rump roast29	.22	.22	.22	.19	.16
Shoulder chops20	.20	.18	.17	.16
Shoulder roast17	.1814	.15	...
Boneless shoulder22
Breast21	.12	.12	.11	.10	.10
Boneless stew32	.21	.18	.25	.17	.16
Liver70	.46	.47	.56	.46	.39
Lamb.						
Loin chops37	.36	.43	.34	.30	.35
Rib chops32	.32	.40	.27	.25	.32
Leg23	.22	.27	.21	.20	.20
Shoulder chops26	.21	.21	.22	.19	.20
Square chuck1717	.1315
Shoulder roast1817	...
Breast7	.7	.10	.8	.7	.8
Shank and neck8	.11	.10	.8	.10	.8
Pork.						
Center loin chops29	.27	.25	.24	.26	.21
Rib chops29	.18	.17	.16	.15	.14
End chops20
Fr. hams, whole1917	.1715
Fr. shoulders, whole ..	.1413	.1311
Fr. picnics, whole12	.1212	.10	...
Boston butts17	.2116	.16	...
Spareribs16	.12	.14	.12	.11	.12
Lard (carton)14	.10	.11	.11	.9	.10
Sm. hams, whole, No. 1 ..	.21	.18	.17	.18	.17	.16
Sm. hams, whole, No. 2 ..	.18	.15	.14	.16	.14	.13
Sliced hams42	.35	.32	.33	.30	.30
Bacon strip, whole, No. 1 ..	.24	.21	.20	.21	.20	.18
Bacon strip, whole, No. 216	.18	.18	.16	.14
Sliced bacon, No. 1 ..	.31	.27	.25	.26	.25	.22
Smoked butts24	.23	.25	.22	.21	.22
Smoked picnics13	.11	.12	.11	.11	.12

AMONG NEW YORK RETAILERS.

At the meeting of Eastern District Branch, held November 14, it was learned that the code of the meat industry would be up for public hearing in the very near future. As a result of this T. C. Meyer and F. C. Riester were appointed as delegates to represent this body at the hearings. It was also decided that, as was done last year, the membership would make up a collection of food, gifts and toys for the Christmas holidays for the Ottilie Home orphans. The Sunday law committee reported that there were flagrant violations. Arrangements were made with the attorney to go after the violators more earnestly. Ball committee reported that the foundation had been laid for this event which will take place February 21, 1934. It was decided to have the turkey exchange again this year.

A business meeting of the Ladies' Auxiliary was held Thursday of last week, with Mrs. William Kramer in the

chair. A theatre party will be held in the near future, with the following committee in charge: Mrs. Joseph Stern, Mrs. A. Werner, Jr., and Mrs. W. H. Wild with Mrs. Kramer, ex officio. The next meeting, Thursday, November 23, will be a social, with Mrs. J. Stern and Mrs. J. Wyler, hostesses.

Ye Olde New York branch will hold its regular meeting on November 21 and George Kramer will lead the discussion on how the NRA affects cost of doing business. A debate will also be held for the purpose of arriving at a method of establishing fair selling prices.

Charles Kramer and Mrs. Minnie Platt were married on November 15 and are spending a few days at Atlantic City. When they return from their honeymoon the couple will make their home in Yonkers, N. Y. Another member of Ye Olde New York branch, Leonard New, and Miss Flora Green will be married on February 18.

NEW YORK NEWS NOTES.

Visitors to New York last week included G. J. Stewart, vice president; O. M. Patterson, hotel and institution department; C. A. Thommen, superintendent's office, and J. J. Ferguson, animal feed department, all of Swift & Company, Chicago.

J. J. Wilke, margarine department, Wilson & Co., Chicago, was in New York for several days during last week.

J. R. Mayeskie, dressed beef department, Armour and Company, Chicago, visited New York for a few days last week.

Miss Mabel Fink, secretary to Otto Weber, vice president in charge of purchases, Stahl-Meyer, Inc., is confined to her home with a severe attack of grippe.

Waldemar J. Neuman, secretary, Stahl-Meyer, Inc., has been elected vice chairman of the food division of the Citizens Family Welfare Committee, which has opened its campaign to raise \$4,000,000 for family relief work in New York City.

Meat and poultry seized and destroyed by the health department of the city of New York during the week ended November 11, 1933, were as follows: Meat—Brooklyn, 840 lbs.; Manhattan, 307 lbs.; Bronx, 330 lbs.; Queens, 9 lbs.; total, 1,486 lbs. Poultry—Manhattan, 91 lbs.; Bronx, 7 lbs.; total, 98 lbs.

FILING NRA COMPLAINTS.

With a view to expediting action on complaints of violation of specific codes of fair competition for industry and trade groups, as well as the blanket code, the National Recovery Administration has distributed to postmasters throughout the country printed forms on which such violations may be reported to local and district compliance boards.

This action was taken following the receipt of thousands of letters complaining of "chiselers" and code violations. Many of these letters give incomplete information necessitating further correspondence. The forms are intended for the convenience of citizens who feel warranted in reporting individuals or firms which they believe to be violating specific provisions of codes. In order to discourage "spite" complaints, space is provided on the printed forms for notarization or certification by one or more witnesses familiar with the facts.

CHAINS CITED IN MILK CASE.

Citations to show cause why their license to distribute milk in the Philadelphia sales area should not be suspended or revoked were issued by the licensing and enforcement section of the AAA today to the Great Atlantic & Pacific Tea Company and the American Stores Company. The order charges that both stores have violated the retail price schedules established in the Philadelphia milk shed license, which became effective on August 25. The respondents are given ten days in which to file their answers to the charges.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Nov. 16, 1933:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (1) (300-500 LBS.):				
Choice	\$10.00@11.00		\$8.50@ 9.50	
Good	8.50@10.00		7.50@ 8.50	
Medium	6.00@ 8.00		5.50@ 7.00	
Common	5.00@ 6.00		5.00@ 5.50	
STEERS (500-800 LBS.):				
Choice	9.00@10.50		8.50@ 9.50	9.00@10.00
Good	7.50@ 9.00		7.50@ 8.50	8.00@ 9.00
Medium	6.00@ 7.50		5.50@ 7.00	6.00@ 7.00
Common	5.00@ 6.00		5.00@ 5.50	5.00@ 6.00
STEERS (600-700 LBS.):				
Choice	8.00@ 9.00		8.00@ 9.00	8.00@ 9.00
Good	7.00@ 8.00		7.00@ 8.00	7.50@ 8.00
Medium	6.00@ 7.00	6.50@ 7.00	6.00@ 7.00	6.00@ 7.00
STEERS (700 LBS. UP):				
Choice	8.00@ 8.50	8.00@ 8.50	8.00@ 8.50	8.00@ 8.50
Good	7.00@ 8.00	7.50@ 8.00	7.00@ 8.00	7.00@ 8.00
COWS:				
Good	6.50@ 7.50	5.50@ 6.00	5.50@ 6.50	6.00@ 6.50
Medium	5.50@ 6.00	5.00@ 5.50	5.00@ 5.50	5.50@ 6.00
Common	4.50@ 5.50	4.50@ 5.00	4.50@ 5.00	4.50@ 5.50
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	10.00@12.00	10.00@11.00	10.00@13.00	9.00@10.00
Good	8.50@10.00	8.50@10.00	8.00@10.00	8.00@ 9.00
Medium	7.50@ 8.50	7.00@ 8.50	7.00@ 8.00	7.00@ 8.00
Common	6.00@ 7.00	5.50@ 7.00	6.00@ 7.00	6.00@ 7.00
CALF (2) (3):				
Good			7.00@ 8.00	
Medium			6.00@ 7.00	
Common			5.00@ 6.00	
Fresh Lamb and Mutton:				
CALF (38 LBS. DOWN):				
Choice	12.00@13.00	12.00@13.00	13.50@14.00	13.00@14.00
Good	11.00@12.00	11.50@12.50	12.50@13.50	12.00@13.00
Medium	10.00@11.00	10.00@11.50	12.00@12.50	11.00@12.00
Common	9.00@10.00	9.00@10.00	10.00@12.00	10.00@11.00
LAMB (39-45 LBS.):				
Choice	12.00@13.00	12.00@13.00	13.00@13.50	13.00@14.00
Good	11.00@12.00	11.50@12.50	12.00@13.00	12.00@13.00
Medium	10.00@11.00	10.00@11.50	11.50@12.00	11.00@12.00
Common	9.00@10.00	9.00@10.00	10.00@11.50	10.00@11.00
LAMB (46-55 LBS.):				
Choice	10.50@12.00	11.00@12.00	11.50@12.50	12.50@13.00
Good	10.00@11.00	10.00@11.50	10.50@11.50	12.00@12.50
MUTTON (EWE) 70 LBS. DOWN:				
Good	4.00@ 5.00	5.00@ 6.00	5.50@ 7.00	5.50@ 6.00
Medium	3.00@ 4.00	4.00@ 5.00	4.00@ 5.50	5.00@ 5.50
Common	2.00@ 3.00	3.00@ 4.00	3.00@ 4.00	4.00@ 5.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	10.00@11.00	12.00@13.00	12.00@13.00	12.00@13.00
10-12 lbs. av.	10.00@11.00	12.00@13.00	11.50@13.00	12.00@13.00
12-15 lbs. av.	10.00@10.50	12.00@12.50	11.00@12.00	12.00@12.50
16-22 lbs. av.	9.50@10.00	10.00@11.50	10.00@11.00	10.50@11.50
SHOULDERS, N. Y. STYLE, SKINNED:				
8-12 lbs. av.	6.50@ 7.50		8.00@ 9.00	8.50@ 9.50
PICNICS:				
6-8 lbs. av.		8.00@ 8.50		7.00@ 8.00
BUTTS, BOSTON STYLE:				
4-8 lbs. av.	7.50@ 8.50		10.00@11.50	10.00@12.00
SPARE RIBS:				
Half sheets	5.50@ 7.00			
TRIMMINGS:				
Regular	5.00@ 5.50			
Lean	7.50@ 9.50			

(1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

A Page for the Packer Salesman

Demand for Quality

By Consumers an Opportunity to Push Identified Products

Packer salesmen and retailers report increased consumer interest in packaged, identified foods.

Housewives who for the past two years have had to make every penny count, and who have been more interested in price than quality, are again asking for products by brand name and becoming interested in quality as evidenced in package or wrapping.

This revival of interest in identified products offers the packer salesman the opportunity to build for the future. How one salesman is attempting to do this is told in the following letter:

Editor THE NATIONAL PROVISIONER:

Every packer salesman, I think, watches closely for indications of business conditions. He wants these for his own information and the help they may be to him in his work. He likes particularly to pass on to his customers all evidence of better business, for it is easier to do business with optimists than pessimists.

Retail food dealers have a barometer of business conditions which, it seems to me, is particularly significant. The point is, do they appreciate the light it sheds on increasing consumer purchasing power and a greater willingness on the part of housewives to spend more for foodstuffs?

Their day-to-day sales records provide the best clue to what people want and are buying—what brands, the prices they will pay, and the other elements of demand.

During periods of falling prices and business uncertainty packaged goods shared, to some extent, the burden of depressed conditions. Preferences for standardized quality give way, in some measure, to the necessities of lower buying power. As payrolls declined there was more buying based primarily on price appeal. Similarly, prepared foods were in less demand.

Consumers Still Want Quality.

When those consumers who have been asking simply for "a pound of bacon" or a "pound of lard" begin once more to insist on a certain brand of sliced and wrapped bacon, or a favorite brand of packaged lard, then the dealer knows business conditions have improved. The history of the packaged food industry

shows that the trend away from branded quality toward bulk and price appeal goods is reversed with returning business activity.

In my territory there is a very noticeable increase in the demand for packaged meat products compared to this time last year. This is not so great in the case of lard and bacon, although improvement is evident, as in the case of frankfurts, sausages, ready-to-serve products, specialties and canned meats.

Retailers with whom I have discussed this trend have been inclined to believe that the advertising and educational work done before the depression to popularize wrapped and packaged products has not been forgotten by the consumer. Personally I am inclined to believe that this trend proves the principles underlying packaging and branding are sound.

I have tried to capitalize on this consumer return to packaged goods by pushing them at every opportunity. There can be no doubt that the retailer prefers to handle them, and I am finding that it takes but a little encouraging news to induce him to stock them more liberally than he has been doing during the past year or so. And, of course, the more packaged goods he buys the harder he will push them and the more consumers will purchase. I have felt that by getting our identified goods in large variety in the stores at this time we have the opportunity to win many new friends for our brands.

No doubt the same opportunity exists in many other sections of the country. Women who have been buying bulk products and unidentified meats are again buying by brand name. It is a practice everyone interested in increased meat consumption should encourage. Packaged, identified meats and products mean better satisfied consumers. And when a housewife is satisfied with her meat purchases she is less inclined to substitute other foods for meat.

Yours truly,
PACKER SALESMAN.

CONSUMER SURVEY AIDS SALES.

The salesman who has some knowledge of the consuming trade in a particular territory and who is able to obtain information on consumer meat preferences is in a position to do a much better selling job than is the case

when he has no facts to back up his selling talks.

A salesman for some time had been trying to influence one of his customers to carry a larger line of sausages and "ready-to-serve" specialties, without much success. The retailer's argument was that his customers did not ask for sausage varieties other than those he was carrying and that to stock additional items would not increase sales.

The salesman did not agree with him, but he had no information by which to back up his statement that a larger stock and more varieties would lead to increased sales and profits. Finally he put the matter up to his sales manager, and it was agreed that a survey of the consuming territory immediately surrounding the retailer's store would be made to determine just what the market for sausage varieties might be. This was carried out by girls from the office. These interviewed housewives in the territory, making notations of their answers to specific questions on blanks printed for the purpose.

The result of the survey was as much a surprise to the salesman as to the sales manager. It developed that housewives within a few blocks of the retailer's store knew of, preferred and would buy as many as 20 different kinds of sausage and "ready-to-serve" meats provided they were offered for sale in some store in the neighborhood. Armed with the facts it was no trick for the salesman to induce the retailer to increase the stock in his sausage case. Varieties have been added gradually since that time until today the retailer is carrying a larger stock and a greater variety of sausages and specialties than any store in the particular city. He has also found that sausage and "ready-to-serve" products are money makers when attention is given to their merchandising.

There is another angle to this story which, while it does not concern packer salesmen particularly, is of interest nevertheless as emphasizing the value of facts as sales aids.

As a result of the sausage survey the sales manager decided to carry the idea a little further. Nothing was said to the salesmen, but similar surveys on sausage, lard, butter, oleomargarine, cheese, etc., were made in scattered sections of various cities in the territory served by the plant.

When these had been completed the answers were compiled and the facts as found given to the salesmen serving the various sections in which the surveys were made. The data was so valuable as a means of increasing sales that the salesmen are now clamoring for a general survey of the entire territory. The results of the few surveys seem to indicate that from the standpoint of increased volume such a general survey might be profitable, and it may be made.



NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, grass	3.50@4.25
Cows, common to medium	2.00@2.75
Bulls, common to medium	3.25@3.50

LIVE CALVES.

Vealers, good to choice	7.00@8.50
Vealers, medium	5.00@6.50
Vealers, common	3.50@4.25

LIVE LAMBS.

Lambs, good to choice	6.50@7.00
Lambs, medium	5.00@6.00
Ewes	1.00@3.00

LIVE HOGS.

Hogs, 170-190 lbs.	@4.70
Hogs, 245 lbs.	@4.65
Hogs, heavy	@4.55

DRESSED HOGS.

Hogs, 90-140 lbs., good to choice	\$7.67 1/2 @ 7.75
-----------------------------------	-------------------

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	10 @ 11
Choice, native, light	10 1/2 @ 11 1/2
Native, common to fair	8 1/2 @ 9 1/2

WESTERN DRESSED BEEF.

Native steers, 900@800 lbs.	10 @ 11
Native choice yearlings, 440@600 lbs.	10 1/2 @ 11 1/2
Good to choice heifers	10 @ 11
Good to choice cows	7 1/2 @ 8 1/2
Common to fair cows	6 @ 7
Fresh bologna bulls	5 1/2 @ 6

BEEF CUTS.

	Western.	City.
No. 1 ribs	16 @ 17	16 @ 17
No. 2 ribs	14 @ 16	14 @ 16
No. 3 ribs	11 @ 13	11 @ 13
No. 1 loins	16 @ 20	16 @ 20
No. 2 loins	14 @ 15	14 @ 15
No. 3 loins	10 @ 12	10 @ 12
No. 1 hinds and ribs	1 @ 14	1 @ 14
No. 2 hinds and ribs	1 @ 12	1 @ 12
No. 1 rounds	7 1/2 @ 10 1/2	9 1/2 @ 10 1/2
No. 2 rounds	6 1/2 @ 9 1/2	8 1/2 @ 9 1/2
No. 3 rounds	5 1/2 @ 8 1/2	7 1/2 @ 8 1/2
No. 1 chuck	9 @ 10	9 @ 10
No. 2 chuck	7 @ 8	7 @ 8
No. 3 chuck	6 @ 7	6 @ 7
Bolognas	5 1/2 @ 6	6 @ 7
Rolls, reg. 4@8 lbs. avg.	22 @ 23	22 @ 23
Rolls, reg. 4@8 lbs. avg.	17 @ 18	17 @ 18
Tenderloins, 4@6 lbs. avg.	50 @ 60	50 @ 60
Tenderloins, 5@6 lbs. avg.	50 @ 60	50 @ 60
Shoulder clods	11 @ 12	11 @ 12

DRESSED VEAL.

Good	10 @ 11
Medium	7 @ 8
Common	5 @ 6

DRESSED SHEEP AND LAMBS.

Lambs, prime to choice	13 @ 14
Lambs, good	12 1/2 @ 13 1/2
Lambs, medium	12 @ 13
Sheep, good	11 @ 12
Sheep, medium	4 @ 5

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	13 @ 14
Pork tenderloins, fresh	23 @ 24
Pork tenderloins, frozen	18 @ 20
Shoulders, Western, 10@12 lbs. avg.	9 @ 10
Butts, boneless, Western	12 @ 13
Butts, regular, Western	11 @ 12
Hams, Western, fresh, 10@12 lbs. avg.	11 @ 12
Picnic hams, Western, fresh, 6@8 lbs.	@ 9
average	@ 9
Pork trimmings, extra lean	11 @ 12
Pork trimmings, regular 50% lean	@ 9
Spareribs	8 @ 9

SMOKED MEATS.

Hams, 8@12 lbs. avg.	14 1/2 @ 15 1/2
Hams, 10@12 lbs. avg.	14 1/2 @ 15 1/2
Hams, 12@14 lbs. avg.	14 1/2 @ 15 1/2
Picnics, 6@8 lbs. avg.	10 @ 11
City pickled bellies, 8@10 lbs. avg.	11 1/2 @ 12 1/2
Bacon, boneless, Western	16 @ 17
Bacon, boneless, city	15 @ 16
Rollettes, 8@10 lbs. av.	13 @ 14
Beef tongue, light	22 @ 23
Beef tongue, heavy	24 @ 25

FANCY MEATS.

Fresh steer tongues, untrimmed	15c a pound
Fresh steer tongues, l. c. trim'd	30c a pound
Sweetbreads, beef	25c a pound
Sweetbreads, veal	60c a pair
Beef kidneys	10c a pound
Mutton kidneys	10c each
Livers, beef	22c a pound
Oxtails	13c a pound
Beef hanging tenders	16c a pound
Lamb fries	10c a pair

BUTCHERS' FAT.

Shop fat	@ .50 per cwt.
Breast fat	@ .75 per cwt.
Edible suet	@ 1.25 per cwt.
Inedible suet	@ 1.00 per cwt.

GREEN CALFSKINS.

	5-9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals	1.30	1.60	1.75	2.00
Prime No. 2 veals	1.12	1.45	1.55	1.75
Buttermilk No. 1	1.11	1.35	1.45	1.50
Buttermilk No. 2	1.10	1.25	1.35	1.40
Branded gruby	0	.75	.85	1.00
Number 3	0	.75	.85	1.00

BUTTER.

Creamery, extras (92 score)	@ 23 1/2
Creamery, first (91 score)	22 1/2 @ 22 1/2
Centralized (90 score)	21 1/2 @ 22

EGGS.

(Mixed Colors.)

Special packs or henery selections	37 @ 41
Standards	@ 36
Firsts	@ 31

LIVE POULTRY.

Fowls, colored, via express	12 @ 14
Fowls, Leghorn	10 @ 11
Chickens, Rocks	14 @ 15

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—	
Western, 60 to 65 lbs. to dozen, lb.	12 @ 17 1/2
Western, 48 to 54 lbs. to dozen, lb.	12 @ 16
Western, 43 to 47 lbs. to dozen, lb.	11 @ 13
Western, 38 to 42 lbs. to dozen, lb.	10 @ 12 1/2
Western, 30 to 35 lbs. to dozen, lb.	9 @ 12
Chickens—fresh—dry pkd.—12 to box—	
Western, 60 to 65 lbs. to dozen, lb.	12 @ 17 1/2
Western, 48 to 54 lbs. to dozen, lb.	12 @ 16
Western, 43 to 47 lbs. to dozen, lb.	11 @ 15
Western, 38 to 42 lbs. to dozen, lb.	10 @ 14 1/2
Western, 30 to 35 lbs. to dozen, lb.	10 @ 14
Ducks—	
Long Island	@ 16
Squabs—	
White, ungraded, per lb.	25 @ 40
Turkeys, No. 1—	
Young toms	18 @ 21
Young hens	18 @ 21
Fowls, frozen—dry pkd.—12 to box—	
Western, 60 to 65 lbs., per lb.	12 @ 15
Western, 48 to 54 lbs., per lb.	11 @ 13 1/2
Western, 43 to 47 lbs., per lb.	11 @ 12 1/2

BUTTER AT FOUR MARKETS.

	Wholesale prices of butter at Chicago, New York, Boston and Philadelphia, week ended Nov. 9, 1933:			
	Scores	93	92	90
Chicago	23 1/2-24	23	20 1/2	18
New York	24 1/2-25	24	21 1/2	19 1/2
Boston	25	25	22	19 1/2
Phila.	24 1/2	24 1/2	22	19
	Wholesale price carlots—fresh centralized butter—90 score at Chicago:			
	Score	90	89	88
Chicago	21	19 1/2	18 1/2	
New York	21 1/2	20 1/2	19 1/2	
Boston	—	—	—	
Phila.	—	—	—	

Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	Since Jan. 1.—1932.
Chicago	34,145	42,058	Holiday	3,138,977
N. Y.	63,064	60,388	Holiday	3,521,357
Boston	14,907	13,108	Holiday	1,111,980
Phila.	14,578	14,097	Holiday	1,119,031

Total, 126,684 130,311 Holiday 8,891,345 Holiday

Cold storage movement (lbs.):

	In Nov. 9.	Out Nov. 9.	On hand week day Nov. 10. last year.	Same
Chicago	265,750	290,343	54,767,882	Holiday
New York	697,514	191,078	20,231,311	Holiday
Boston	1,500	79,297	4,504,346	Holiday
Phila.	7,530	68,655	2,239,936	Holiday
Total	972,694	629,373	81,743,495	Holiday

FERTILIZER MATERIALS.
BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton	
basic, ex vessel Atlantic ports:	
November-December	\$24.50
Ammonium sulphate, double bags,	
per 100 lbs., f.a.s. New York	2.35
Blood dried, 10% per unit	2.50 & 1 1/2
Fish scrap, dried, 11% ammonia,	
10% B. L. P. f.o.b. factory	2.75 & 1 1/2
Fish guano, foreign, 13@14% am-	
monia, 10% B. P. L.	2.75 & 1 1/2
Fish scrap, acidulated, 6% ammo-	
nia, 3% A.P.A. Del'd Balt. &	
Norfolk	Nominal
Soda nitrate, per net ton	\$23.50
in 200-lb. bags	\$23.50
in 100-lb. bags	\$23.50
Tankage, ground, 10% ammonia,	
15% B. P. L. bulk	2.10 & 1 1/2
Tankage, underground, 9@10% ammo-	
nia	2.00 & 1 1/2

Phosphates.

Foreign bone meal, steamed, 3 and	
50 bags per ton c.i.f.	@ 28.00
Bone meal, raw, South American	
4 1/2 and 50 bags, per ton, c.i.f.	@ 24.50
Superphosphate, bulk, f.o.b. Balti-	
more, per ton, 16% flat	@ 8.00

Potash.

Manure salt, 30% bulk, per ton	@ 18.15
Kainit, 14% bulk, per ton	@ 8.70
Muriate in bags, per ton	@ 27.15
Sulphate in bags, per ton	@ 42.15
Less discount 5%	

Dry Rendered Tankage.

50% unground	@ 40
60% ground	@ 45

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs.,	
per 100 pieces	75.00 @ 85.00
Flat shin bones, avg. 40 to 45 lbs.,	
per 100 pieces	@ 65.00
Black or striped hoofs, per ton	45.00 @ 50.00
Hoofs, per ton	@ 65.00
Thigh bones, avg. 85 to 90 lbs.,	
100 pieces	@ 70.00
Horns, according to grade	75.00 @ 200.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended Nov. 11, 1933, with comparisons:

	Week ended Nov. 11.	Prev. week.	Cor. week, 1932.
West. drad. meats:			
Steers, carcasses	9,421	10,725	6,009
Cows, carcasses	598	689	924
Bulls, carcasses	341	236	132
Veals, carcasses	12,441	13,413	12,607
Lambs, carcasses	35,161	40,921	27,777
Mutton, carcasses	1,855	2,434	1,586
Beef cuts, lbs.	625,664	604,742	407,481
Pork cuts, lbs.	1,915,083	1,749,206	1,858,329
Local slaughters:			
Cattle	9,746	9,875	8,009
Calves	11,746	12,524	12,483
Hogs	51,164	49,072	54,884
Sheep	59,295	62,986	73,738

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended November 11, 1933:

	Week ended Nov. 11.	Prev. week.	Cor. week, 1932.
West. drad. meats:			
Steers, carcasses	3,038	3,061	2,100
Cows, carcasses	1,134	602	857
Bulls, carcasses	839	290	807
Veals, carcasses	1,872	1,703	1,580
Lambs, carcasses	12,047	15,173	11,554
Mutton, carcasses	1,059	1,146	1,024
Pork, lbs.	350,187	453,738	538,437
Local slaughters:			
Cattle	1,901	1,766	1,633
Calves	2,708	3,142	2,839
Hogs	16,789	19,577	17,784
Sheep	7,872	7,194	8,535

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended Nov. 11, 1933, with comparisons:

	Week ended Nov. 11.	Prev. week.	Cor. week, 1932.
West. drad. meats:			
Steers, carcasses	3,096	3,164	2,053
Cows, carcasses	1,761	1,704	2,349
Bulls, carcasses	3	4	1,293
Veals, carcasses	1,060	713	19,578
Lambs, carcasses	21,393	22,477	17,784
Mutton, carcasses	777	950	1,000
Pork, lbs.	354,514	267,509	404,575

ALS.
NY.

@24.00

@ 2.35

2.50 & 10c

2.75 & 10c

Nominal.

@22.00

@25.25

@22.00

2.10 & 10c

2.00 & 10c

@28.00

@24.50

@ 8.00

@19.15

@ 9.70

@37.15

@42.15

@ .40

@ .45

ORNS.

75.00@ 85.00

@ 65.00

15.00@ 50.00

@ 65.00

@ 70.00

75.00@200.00

PLIES.

ed meats

federal in-

week ended

ons:

Cor.

week.

1932.

15 6,009

10 824

10 132

13 12,067

11 27,777

14 1,584

12 407,481

16 1,858,329

75 8,000

14 12,483

12 54,884

10 73,738

PLIES.

ed meats

city and

phia for

1933:

Cor.

week.

ek. 1932.

061 2,100

562 857

290 507

703 1,580

173 11,834

146 1,024

738 833,437

768 1,633

142 2,539

877 17,794

134 8,539

IES.

ed meats

11, 1933,

Cor.

week.

ek. 1932.

164 2,053

704 2,943

4 22

713 1,583

477 19,576

920 1,008

590 404,575

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Position Wanted

Dry Rendering Operator

Position wanted by reliable dry rendering operator with 10 years' experience rendering inedible products. Can operate steam boiler or engine; have steam engineer's license. Can handle plant efficiently while turning out good product. Young, married. Will go anywhere. Excellent references. W-431, The National Provisioner, 407 S. Dearborn St., Chicago.

Sausagemaker

A-1 sausagemaker, German, with 13 years' practical experience desires permanent position. Guarantee quality product in sausage meat specialties and dry sausage. Excellent references. W-433, The National Provisioner, 407 S. Dearborn St., Chicago.

Working Sausage Foreman

Position wanted by sausagemaker thoroughly experienced in manufacturing all marketed products in this line. Chop, smoke, stuff, cook, use hot or cold beef, slow or fast cure; cut hogs. Can figure cost, operate sausage department efficiently. Willing to invest if conditions satisfactory. W-434, The National Provisioner, 407 S. Dearborn St., Chicago.

Superintendent

Practical packinghouse man wishes position. Long experience, all departments: beef and pork, killing, cutting, by-products, etc. Expert on quality product, cured and smoked meat and sausage. Low production costs. Will go anywhere, prefer East. W-429, The National Provisioner, 300 Madison Ave., New York City.

Solve Your Plant Problems

Practical packinghouse expert offers his assistance to reliable packer either as plant manager or in any responsible capacity where thorough knowledge of packinghouse line is essential. Authority on cures, ingredients, spices, color, curing salt, binder and cost figuring. Can work out your problems and guarantee results. References from packers he has served. Available on short notice.

J. L. WILDE

37 W. Van Buren St., Chicago, Ill.

Men Wanted

Brokers & Commission Salesmen

Wanted, live brokers and commission salesmen, all lines, who want to make good connection on profit-sharing basis. We have complete office and public warehouse facilities for merchandise. State lines handled, experience and references. Joseph F. Herrmann & Co., 300 Bliss St., Chicago. Phone Diversey 8687.

Equipment Wanted

Rendering Machinery

Will buy used 500-ton hydraulic press and 1 dry rendering cooker, 5x7 or 7x9, in good condition; or will trade slightly used hasher and washer for same. W-435, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Loin Rolling Machine

Wanted, good, used loin rolling machine. Frank and Company, Milwaukee, Wis.

Miscellaneous

Hamburg Sales Representation

I will sell all kinds of casings through the Hamburg market and would like to represent you. Write Paul Wilhelm, Sternstrasse 49, Hamburg 6, Germany.

Sausage Foreman

Sausage expert with knowledge of all products, including specialties, is available. Knows costs and can make quality product from any materials. Experienced in latest cures and methods. W-417, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Take Advantage of these Opportunities

Equipment for Sale

Dehairing Machine

For sale, one 9-shaft Kohlkepp hog dehairing machine 17 feet, arranged for motor drive. For price and further details apply G. C. Pool, c/o Armour and Company, U. S. Yards, Chicago, Ill.

Bone Crusher

For sale, bone crusher in good condition. Will sacrifice at \$100; cost us \$750. Hafleigh & Co., Buchanan, Virginia.

Washer

For sale, large perforated cylindrical belt-driven galvanized washer. Specifications: length, 24 feet; diameter, 42 inches; size of holes, 1/4 inch. Good condition. FS-432, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Rendering Equipment

For sale, Recessed Filter Presses, all sizes; Lard Rolls; Dopp Jacketed Kettles; Hammer Mills; Disintegrators; Melters; Cookers; Mixers; Ice Machines; Boilers; Pumps; etc. Send for latest bulletin. What machinery have you for sale?

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City.

Packinghouse Machinery

For sale, reconditioned machinery of every description from single machine to machinery for complete packing plant. Guaranteed in A-1 condition. Write Menges, Mange, Inc., 1515 N. Grand Blvd., St. Louis, Mo.

Fat Back Skinner

For sale, one good usable fat back skinner, belt drive. Price \$65.00 F.O.B. Wilmington, Del. Will send on trial. Six months to pay. Apply Wilmington Provision Co., Wilmington, Delaware.

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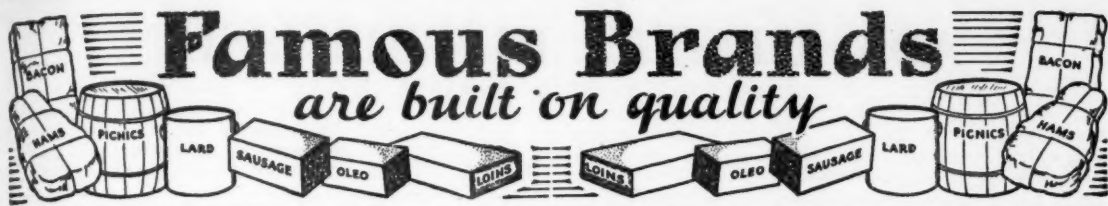
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Crescent Brand Hams, Lard, Breakfast Bacon All Our Products are U. S. Government Inspected

THE CELEBRATED BRAND IRISH HAMS AND BREAKFAST BACON



EASTER BRAND

Meat Food Products

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The Danahy Packing Co.

Buffalo, N. Y.



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John J. Felin & Co., Inc.

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New York Branch: 407-409 West 13th Street

Hams
Bacon
Lard
Delicatessen



14 Plants
Strategically Located

HONEY BRAND

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Spiced Ham

Luncheon Meat

Pork

Beef

Veal

Lamb

Sausage Specialties

Hygrade Food Products Corporation

3830 S. Morgan St., Chicago, Ill.

ADVERTISERS IN THIS ISSUE

Advance Foundry Co.....	28	Heekin Can Co.....	13	Packers Commission Co.....	39
Albany Packing Co., The.....	50	Henschien, H. Peter.....	38	Patent Casing Co.....	47
Alfol Insulation Co., Inc.....	38	Hormel, Geo. A. & Co.....	49	Paterson Parchment Paper Co.....	3
Allbright-Nell Co.....	Third Cover	Hotel Lexington.....	47	Pittsburgh Provision & Pkg. Co.....	49
American Can Co.....	5	Hottmann Machine Co.....	8		
American Cooperage Co.....	28	Hubbard, J. W. Co.....	38		
Anderson, V. D. Co.....	4	Hunter Packing Co.....	52	Randall, R. T. & Co.....	13
Arbogast & Bastian Co.....	50	Hygrade Food Products Corporation.....	49	Rath Packing Co., The.....	52
Armour and Company.....	14			Rhineland Paper Co.....	10
				Rogers, F. C., Inc.....	38
Bemis Bro. Bag Co.....	13	Industrial Chemical Sales Co., Inc....	13		
Bott Bros. Mfg. Co.....	28			Sayer & Co., Inc.....	47
Brecht Corporation, The.....	47			Schluderberg, Wm.-T. J. Kurdie Co..	51
Bristol Co.....	6			Smith's Sons Co., John E....	Second Cover
		Jackle, Geo. H.....	47	Sparks, H. L. & Co.....	34
Callahan, A. P. & Co.....	40			Specialty Mfrs. Sales Co.....	8
Columbus Packing Co., The.....	51			Standard Pressed Steel Co.....	8
Consolidated Dressed Beef Co.....	52			Stange, Wm. J., Co.....	38
Cudahy Packing Co., Inc.....	47			Stedman's Fdy. & Mch. Works.....	28
		Kahn's Sons Co., E.....	52	Superior Packing Co.....	51
Danahy Packing Co.....	49	Kennett-Murray.....	35	Swift & Company.....	Fourth Cover
Daniels Mfg. Co.....	Insert opposite 10	Kingan & Co.....	52		
Diamond Crystal Salt Co.....	9	Krey Packing Co.....	52		
Dold, Jacob, Packing Co.....	52			Theurer-Norton Provision Co.....	51
Drehmann Paving & Constr. Co.....	8				
Dry-Zero Corporation.....	7	Levi, Harry & Co.....	47	United Cork Companies.....	25
Dunning & Boschert Press Co.....	28			United Dressed Beef Co.....	48
Durr Packing Co., C. A.....	51				
		McMurray, L. H.....	34	Van Hessen, S. & Zoon.....	47
Felin, John J., & Co.....	49	Mayer, H. J., & Sons Co.....	13	Vilter Mfg. Co.....	8
Fitz Gibbon & Crisp, Inc.....	6	Menges, Mange, Inc.....	38	Visking Corporation.....	First Cover
		Meyer, H. H., Packing Co.....	50	Vogt, F. G., & Sons, Inc.....	50
Graybill & Stephenson.....	34	Mitts & Merrill.....	28		
Griffith Laboratories.....	9	Morrell, John & Co.....	51		
				Wepsco Steel Products Co.....	28
Halsted, E. S. & Co., Inc.....	28			Weston Trucking & Forwarding Co..	50
Ham Boiler Corporation.....	4			Wilmington Provision Co.....	50
Hammett & Matanle, Ltd.....	47	Oppenheimer Casing Co.....	47	Wynantskill Mfg. Co.....	8

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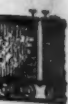
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